Life and Times

Recollections of Eliza Cox Carter

Judith Baxter and Beth Quigley

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Recollections of Eliza Cox Carter

Edited,

with notes and additional text by

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and

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To Stanley and Georgina Whelpley

Abstract

The Kingston Peninsula is a historic part of southern New Brunswick comprising the isthmus between the St. John and Kennebecasis Rivers. One of many points of interest is the old house located at Carter's Point on the Long Reach of the St. John River. Dating from at least the late eighteenth century, the house became the home of John and Eliza Cox Carter in 1854 and has remained in the family ever since.

Following the arrival of the Carter family from England, Eliza, who may have studied medicine at Edinburgh University, established a reputation as a practical, if unlicensed, healer. Over the years she compiled a remedy and recipe book, published here for the first time. Her index and the extensive annotations and glossary prepared by the editors make the work accessible for the reader.

Eliza also recorded the routine as well as the unusual events of her life in diaries. Two of these diaries, one for 1850–51 describing an early voyage to India, and a portion of another chronicling the autumn of 1865, form part of the present volume and shed light on Eliza and her world. The house in which she lived and brought up her family is examined in detail. Illustrations of changes to the house, and a photo essay on some of the furnishings and other treasures that graced this historic structure, help to recreate a lost era.

The diaries, the book of remedies and recipes, and descriptions of the physical surroundings that serve to reconstruct the life and times of Eliza Carter also provide us with a view into an age and place, which, although distinct, are somehow familiar.

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Résumé

La presqu'île Kingston, région historique du sud du Nouveau-Brunswick, est un isthme compris entre les rivières Saint Jean et Kennebecasis. Entre autres points d'intérêt, on y trouve une maison patrimoniale située à Carter's Point, sur le passage Long de la rivière Saint-Jean. Cette maison, dont l'âge remonte au moins à la fin du XVIII[e] siècle, devint en 1854 la résidence de John et Eliza Cox Carter et est restée propriété de la famille depuis lors.

Après l'arrivée de la famille Carter, émigrée d'Angleterre, Eliza, dont on croit qu'elle pourrait avoir étudié la médecine à l'université d'Édimbourg, s'est acquis, diplôme ou pas, une réputation de guérisseuse. Au fil des ans, elle a compilé un livre de remèdes et de recettes, que l'on publie pour la première fois. L'index qu'elle avait constitué ainsi que les nombreuses annotations et le glossaire établis par l'éditeur rendent l'ouvrage accessible au lecteur d'aujourd'hui.

En outre, Eliza tenait toujours un journal personnel dans lequel elle consignait les faits et gestes de sa vie d'un jour à l'autre. Deux de ces cahiers, le premier daté de 1850–1851 et relatant un voyage en Inde et un autre rédigé au cours de l'automne 1865, sont intégrés à la publication et permettent de mieux cerner la personnalité et le monde d'Eliza. On y examine aussi la maison où elle a vécu et élevé sa famille. Des illustrations montrant les modifications apportées à la maison ainsi qu'une série de photographies des meubles et autres accessoires qui ont agrémenté l'historique demeure lèvent un coin de voile sur une époque révolue.

Les confidences des journaux, le livre de remèdes et de recettes, et les descriptions qui nous font revivre la vie et l'époque d'Eliza Carter nous ouvrent aussi une fenêtre sur un monde bien différent du nôtre et, pourtant, si familier en même temps.

Table of Contents

Source of Photographs 8

Acknowledgements 9

Foreward 11

Introduction, *by Judith Baxter and Beth Quigley* 13

Chapter I
Eliza Carter 15

Chapter II
Diary of 1850–51, England to Bombay and Return 21

Chapter III
Diary of 1865, Autumn on Long Reach 45

Chapter IV
Study of the House at Carter's Point, 59
by Judith Baxter and Beth Quigley

Chapter V
Eliza's Treasures, *by Judith Baxter and Beth Quigley* 73

Chapter VI
Remedy and Recipe Book 79

Index: Remedies and Recipes 131

Glossary, *by Judith Baxter and Beth Quigley* 135

Bibliography 144

Source of Photographs

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Foreward

The Kingston Peninsula is one of those Maritime "secrets well kept". Geographically, it is in the southern sector of the province of New Brunswick and is the isthmus land between the St. John and Kennebecasis Rivers. Of the wealth of built heritage in the area, the house at Carter's Point is one of the oldest. With the discovery of Eliza's diaries and books, it was inevitable that the documentation flowed into not only a study of the house, but also a story of the woman, her home and her time.

To preserve the heritage of the communities of the Kingston Peninsula, a group of like-minded people meet every third Thursday of the month. This historical society has become "The Peninsula Heritage Inc." This organization operates the John Fisher Memorial Museum, owns the collection of artifacts housed in the museum, has restored the 1810 Carter House, and works to share their collection of local heritage with the public.

The museum is located "down the stairs" in the local school, with approximately 400 students from Grade 1 through Grade 9 "up the stairs." This arrangement resulted from the enlargement of the building in 1981–82 by the Province of New Brunswick to accommodate the growing needs of the community. The historical society was offered part of the basement for its use, and since the school is the last Macdonald Consolidated School (built by philanthropist Sir William Macdonald) in operation, it was decided that the best usage of the space was to develop a museum. The John Fisher Memorial Museum opened in 1982 and has been a centre for community activity ever since.

The main part of the museum is devoted to all the bits and pieces of our past and displays the tangible items that help define our sense of place. The collection includes everything from gin jugs to paper boxes brought by the Loyalists to Irish woven textiles. Come and visit the museum, enjoying the summer hours of 10 am to 4 pm, Tuesday through Sunday. The guides will be pleased to show casket bearers,

swimming costumes and much more, or assist with a search for genealogical data. One room is set aside for changing exhibits which respond to the needs and demands of the community. During the summer the peninsula and its residents are highlighted, while through the winter months the gallery introduces the students to small travelling art or craft exhibitions. One can find anything from a Freeman Patterson photography exhibit to displays of local craft. For "The Year of the Family", the Gorham Family was the subject of a show which related the history of one family which has farmed its original 1783 grant for over two centuries.

Eliza's story is one of the many available to the museum to help clarify the past for the student of the present. The production of this book by The Peninsula Heritage Inc. and its publication by the Canadian Museum of Civilization in its Mercury Series allows a small rural community access to a national stage to highlight its place and to tell a unique story.

Introduction

Sometimes built heritage projects a tangible influence on our psyche, such is the house at Carter's Point. From the site location on the Long Reach of the St. John River the property demands attention from passing river traffic. When North America was in the discovery stages, this point of land was a stopping off place along the highway to the interior. Samuel de Champlain passed by on his way to Caton's Island, where there was a French Trading post operating in the early 1600's. The Dutch, the English and others passed by seeking fortunes, new lands and new lives. The immigration of the United Empire Loyalists of 1783 arriving in great numbers quickly settled the most accessible land – the land lying along the river. When Captain John and Eliza Carter arrived to put their stamp on the property in 1854, the house, the location and the community had matured.

By the time Eliza arrived on the Kingston Peninsula, the province of New Brunswick was experiencing great prosperity. The port of Saint John was often so choked with traffic that the ferry between east and west sides of the harbour could not ply its regular route. There were mills and factories, ship building and construction of all manner at every inlet and stream. In spring there were great log drives, the results of many winter logging camps. The years of field clearing were finally coming to fruition and agriculture was supporting many families, while breeding stock was being imported to improve the growing animal herds. The river carried all manner of traffic. There were small craft to fish salmon, shad, bass or sturgeon. The tough wood boat was developed for the St. John River by the men who used them. Carrying wares and passengers there were paddle wheelers and steam boats. The culture of living along the river was rich and varied, passing trade as well as people. Captain Carter gaining the reputation of "gentleman farmer" established the name Carter to that sand point of land jutting out into the river. It is quite certain that Eliza, in her own right, was respected for the skills she possessed and shared with the community as a healer. Oral stories are still related today of Eliza being called to the

aide of neighbours when she was well into her old age and how she weighed down the wagon with her black bag and girth.

The house that became Eliza's home on the river bank has stood witness to the testament of time for over two hundred years. Viewing the flow and ebb of the river prosperity, of the many pleasures and tragedies of the picturesque waterway, of past political aspirations and strife, as well as the structural changes of need. With Eliza's writings we have been allowed a window to view her impression of her time in this place. In sharing Eliza's story and home with us, Stan Whelpley has given us the opportunity to enjoy an added dimension of what being a woman in the nineteenth century meant as well as heightening our appreciation of our own sense of place.

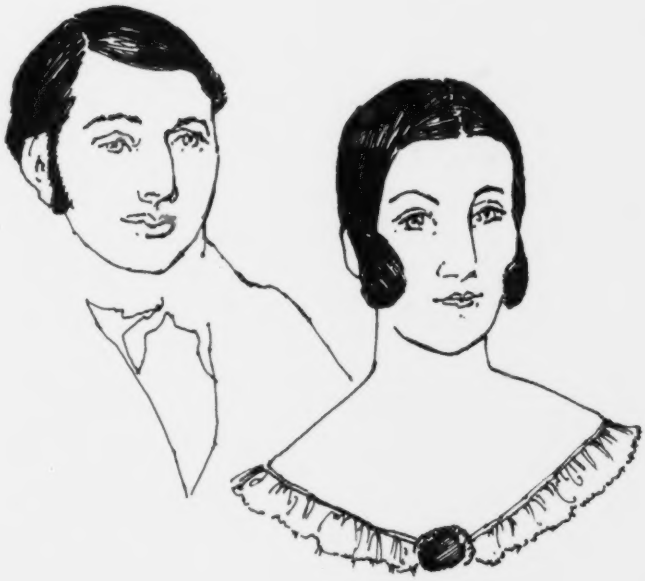
Chapter I

Eliza Carter

Eliza Carter was born Eliza Cox on August 12, 1821. The first of her available writings is a collection of poems. The book is a brown, card covered, unlined note book, penned on the inside cover in fine script: *Eliza Cox Bank House May 23rd 1836.* Eliza was 15. The collection includes poems family and friends have written to her, some she has written, while others seem to be copies of writings that caught her eye. The first poem is titled *Addressed to a Lady at the Following of a Leaf* and is signed "Anons". It is as melodramatic as any fifteen year old would appreciate. The texts for most of the book give some insight of the romantic nature of Eliza. The content of this book, as well as that of her diaries, clearly illustrates that Eliza was a woman with great insight and concern for the human condition. A woman with a fine eye for humour as well.

Epigram on a Shrew
My Sally should I change for thee
I milk for cream should barter
The milk of human kindness she
And thou the cream of tarter

Epitaph
Beneath this stone in sound repose,
Lies William of Lydeard Close;
Eight wives he had, yet none survive,
An likewise children eight times five
Of great grand children five times four
Rich born, rich bred n yet fate adverse
His health and fortune did reverse



Eliza Cox

12 Aug., 1821
26 Feb., 1899

married
19 Feb., 1844
Rugeley, England

John Wilfred Carter

4 July, 1813
23 Oct., 1883

Emma Maria Carter
10 March, 1845
18 May, 1926

married
13 Aug., 1873
St. Peter's,
Westfield, N.B.
David Coombs

Wilfred Smith Carter
10 Sept., 1847
2 March, 1943

married
14 April, 1876
Francis Christina Gause

Joseph Carter
29 Apr., 1849
1937

married 1st
16 May, 1875
St. Brides,
Liverpool,
England
Sarah Abella Cox

married 2nd
11 July, 1882
Westfield, N.B.
Margrate Watters

Eliza Carter
14 Sept., 1851
20 Aug., 1896

married
Westfield, N.B.
Robert Wesley Crawford
both drowned
at sea

Lucy Ann Carter
24 Oct., 1853
22 Oct., 1936

married
24 Feb.1878
St. Peter's,
Westfield, N.B.
Augustus Whelpley
1846–1915

Fanny Cox Carter
10 Dec., 1855
18 May, 1926

married
22 Feb., 1887
St. Peter's,
Westfield, N.B.
Andrew Horsfall

He lived and died extremely poor
July the 10th aged ninety four

Epitaph to an honest lawyer in a country church yard
"Wonders will doubtless happen now and then
Here lies a lawyer and an honest man"

Under which someone wrote

"This is a legal quibble, and 'tis no wonder
Here lies the lawyer, and his client under"

According to family lore Eliza Cox studied medicine at Edinburgh University but, as a woman, was barred from writing her final examination. It appears that Eliza allowed for practical application of her education on a daily basis, in her travels, her home and community, throughout her life. Although Eliza wasn't, by today's standards, successful in achieving her educational objective, she seems to have been successful in love. In the following, which she has titled *Parables*, perhaps she is articulating acceptance of that which was and that which could not be.

Parables...
Man is strong; Woman is beautiful.
Man is daring and confident; Woman is diffident and unassuming.
Man is great in action; Woman in suffering.
Man shines abroad; Woman at home.
Man talks to convince; Woman to persuade and please.
Man has a rugged heart; Woman a soft and tender one.
Man perverts misery; Woman relieves it.
Man has science; Woman taste
Man has judgment; Woman sensibility.
Man is a being of justice; Woman of mercy.

In Rugeley, England on February 19th, 1844, Eliza Cox married John Wilfred Carter, Master Mariner. He was thirty-one, she was twenty-three. In Eliza's book of poems, in a script suspected to be that of John Wilfred Carter, is the following:

True Love
True love's a flower which bloometh fair
In sickness, sorrow, and in care,
It's sweetest odours it doth shed,
Around Affliction's suff'ring head,
It smooths the pillow of Disease,
And charms the sick'ning mind to peace,
It tire not, though 'tis often tried,
And struggles 'gainst the strongest tide,
Preserves through life its fragrant bloom

Sheds o'er each hour a rich perfume
And gilds the confines of the tomb

Emma Maria Carter was born May 18th, 1845, at 2 pm, followed by Wilfred Smith Carter on September 10th, 1847, at 1 pm and Joseph Carter arrived at 5 am on April 29th, 1849.

Mariner's Wife
Thy father's far away child,
Thy father's on the sea,
The mate of the waves and the tempest wild
Ah! boy will he think of thee

He flattered and won my heart, dear,
And I made him the sire of thee;
Yet nothing could him (nor love nor fear)
Away from the faithless sea

He was born on the morning wave, boy,
Beneath an Atlantic sky,
And he vowed, whatever happened (grief of joy)
That he on the sea would die.

Yet, lets sing a low sad song, child
A prayer to calm the sea,
A wish he may 'scape from the tempest wild,
And come back to my heart and thee.

Reality for women of Eliza's position as mariner's wife was the constant competition from the mistress that was the sea. And like many Eliza was willing to compete for time and attention. When Joseph was an infant she sailed with her mariner husband, and three young children, aboard a Barque for Singapore. As common as this adventure was for families of the era, few women have told us their stories with such colour, humour and candour.

Perhaps Eliza's visit to "Linga" (See entry October 22, 1850) proves fruitful on her return voyage to England, as daughter Eliza's birth is recorded as September 14th, 1851. Two years later, in 1853, the birth of Lucy Anne is accounted, with the last child, Fanny, being born on New Brunswick soil in 1855.

In settling along the St. John River, Eliza and John Wilfred were marking a compromise between his love of the sea and her love of the soil. The second to last entry in her book of poetry is:

The Farmer
Of all pursuits by man invented,
The ploughman is best contended,
His calling good, his profits high,
And on his labours all rely

Mechanics all by him are fed.
His hands give meat to everything
Up from the beggar to the king.
The milk and honey corn and wheat
Are by his labours made complete,
Our clothes from him must first arise,
To deck the fop or dress the wise
We then by vote must justly state
The ploughman ranks amongst the great
More independent them than all,
That dwell upon this earthly ball.
All hark ye farmers, young and old!
Push on your plough with courage bold
Your wealth arises from the clod
Your independence from your God
If then the plough supports the Nation
And men of rank in every station
Let kings to farmers make a bow
And every man procure a plough.

John Wilfred and Eliza Carter are buried in a small graveyard across the St. John River from their home on the Long Reach, still referred to as Carter's Point. Their sons followed John Wilfred, the mariner, to careers on the sea. Their daughter, Eliza, and her husband followed the sea to brimey graves. At least two of Eliza's granddaughters followed Eliza with careers in medicine.

Today the St. John River is more a river of leisure than of toil. Boats that ply the water are not the work boats of Eliza's time although, there are a few people fishing the river. Salmon fishing is no longer commercially possible, or permitted, and each year the river yields fewer sturgeon, shad, eel and bass. Several working cable ferries cross the river carrying the traffic, which now flows on the hard topped highways. Fewer people are farming along the lower St. John River Valley but the adjacent property to the Carter line is the site of the "Old Time Farming Days", held every autumn to show the skills of man and horse.

The grand house on the quicksand point continues to be a scenic identification site along the Long Reach. Many a sailor passing the point has romanticized tales of yore and yet the truth is far better. Here was a love story, a family story, a story of a woman. A woman of her time.

A clipping Eliza kept in her journal of *Recipes and Remedies*.

HOME DUTIES

"The man who considers that the home duties of a woman are inferior to the political work of man, must be either a bachelor or blind. The very highest

qualities of the heart and the intellect may be exercised by a mother, a sister or an elder daughter, in watching over the physical, mental and moral growth of the children in her care. Heroic patience, a vigilance that never tires, an adaptation of means to that end, a careful study of individual traits, a keen psychological insight, may all find ample room for exercise within the four walls of even an humble home."

Chapter II

Diary of 1850–51, England to Bombay and Return

This journal of Eliza (Cox) Carter's has been reproduced with the permission of the owner. The document has been transcribed as read with all spelling, punctuation etc. as is. Where script has been unclear, Eliza's term has been used. "[ ]" is used to indicate what it may be. In regards to unfamiliar words, we use Mrs. Carter's spelling in the text and the dictionary spelling in the footnotes. Please note at this time commas seemed to be used between given names and sir names. Her daughters Emma Maria and Lucy Ann are often written as Emma, Maria, and Lucy, Ann, as with the neighbors: Jesse, Belyea referring to Jesse Belyea.

The original journal is a hard covered book, 8 inches by 5 1/2 inches, with a marble-like pattern on the cover. The pages are lined as though it were an accounts book, but only on the perpendicular. Eliza's script is regular, her penmanship is beautiful. In places where she has quoted herself as not being well, or the weather being poor, it has shown in her script.

The account begins....

On the inside cover is this notation in Eliza Carter's hand:

Mrs Carters
Journal from
Liverpool to Bombay & back
May 13th 1850

Barque Junior
JW Carter
master

Bombay to Liverpool

The first two pages of this diary were at some point torn out – we start reading the entries written page four.

> ... what ports we might go to we told them yes we would we then said good bye and away we went and soon lost sight of her.
>
> **21 Augt.** There [h]as been a deal of rain in the night and we have caught some water and so I have been washing, I have not finished for I have always a very large wash after rain, for Mr. Henderson looks out after the water and catches it. Joseph has been very cross and had a many bad falls, it is very cold today but the children do not seem to mind the cold they have been out all day and they have not any shoes on. There is a vessel in sight but she is a long way off.
>
> **22 Augt.** I rose early this morning but was not very well for Joseph was very restless all night, I went on deck after breakfast and found it

was much warmer than it was yesterday. Wilfred has been very cross today for he has done nothing but cry all day I have been sewing a little and reading a little, visiting the Pigs, Goats, Fowl and the Goose the poor things all look very miserable after the gales, but the Goats and those we saved by having them in the cabin, one of our pretty little kittens had a very bad fit this morning and [h]as been poorly all day after it, we have five of the most beautiful cats that ever were seen and we are all proud of them, Mr. Hogg has caught two Pigeons and, Papa one, there are a many about the ship, and some large birds and a few of *Mother carey's chickens*.[1]

Augt. 23 I was very poorly and did not get up untill after dinner I then set to work and made a great deal of Toffee which is very nice. Mr. Hogg stired it upon the Fire and Papa went to sleep by the fire by way of minding the Toffee, at night I beat Mr. Hogg, at Backgammon and Papa beat me then Joseph awoke and did not go to sleep again for two hours but after a great fight Papa got him to sleep. Wilfred, and Emma, Maria, were playing at mother and Baby, untill ten oclock and they went to bed at seven.

Augt. 24 We slept so sound last night that we did not awake untill after the steward called out eight oclock six this morning. It [h]as been raining all night and all day and the weather is very cold.

Augt 25. I was not well this morning and did not get up untill after breakfast, and went to bed again after dinner. It is a fine day and blowing hard we have get [got] into the *trade winds*[2] now and are going along nicely but she is still shiping very heavy sea's there was one last night that washed the after hatch off. the decks are continually wet it is fine fun to see the spray come over the men[,] sometimes the poor creatures look like drowned rats after it[,] there was one came over Joseph as Mr. Henderson was bringing him down off the poop and he came in laughing and was quite delighted. We killed the poor goose today to save it from diing.

26 Augt. I rose early this morning but Papa, had dressed all the children before I got up I went on deck after breakfast and found it much warmer there are still a few Pigeons about the ship Mr. Hogg catched one or two every day he skins the feet to make purses of them I take the feathers off them and the cats get the birds.

Augt. 27. We crossed the tropic of *capricorn*[3] last night and are now between the Islands of Bowsham and *Madagas*[4] and have a very nice wind.

Augt. 28. It was very hot last night and continues so this morning, Joseph had a bathe this morning for the first time since he broke

1. A small black and white sea-bird.
2. NE or SE winds that blow regularly towards the equator from north or south.
3. Marking limits of the Torrid Zone, parallel to the equator at 23°27' South of it.
4. Islands in the Indian Ocean, could she mean Madagascar? Cannot find Bowsham and Madagas on any maps. Even checked the Whelpley's maps of the seven seas.

his thigh. Wilfred, went in up to his knees and then he said the water was cold and came out, Emma, Maria said she was to sleepy to bathe. We have taken the stove down to day and put it away, and they have put the iron bedstocks up in the after cabin for the children to sleep in. It being such a beautiful day I have turned all the Blankets, and the childrens, clothes out to air which makes the poop look very like a pawn shop.

29 Augt. The weather is very hot indeed, the children have all had a bathe, and they are now having a tea party on deck and are enjoying themselfs, I have began to wean Joseph, he is very good in the night, but very cross in the day, he is sixteen months old today, [h]as fourteen teeth, and can walk very nicely.

Sept. 4. The children and myself have been very poorly with the change of weather it is exceedingly hot, the sun is right over our heads it makes us all so laisy [lazy] we can scarcely move along I have been making some small soda cakes to day but I was a long time over them.

Sept. 6th I have been busy sewing today. It is so very hot that the children go almost naked they bathe the first thing in the morning, and are in their tubs nearly the whole of the afternoon so that they almost live in the water. In the Evening we go upon the poop which is so delightfull and cool, as there is always a beautiful breeze there. I took my tea up there last night and enjoyed it very much.

Sept 7 There are a great many fish today. Mr. Hogg caught two *bontios*[5] and we had them for supper they were the most solid fish I ever saw, they were like a piece of Beef to look at but eat beautiful. One of the men caught a *Booby*[6] last night it is a large grey bird with very long wings. Mr. Henderson also caught a *Noddy*[7] it was a very pretty little bird in shape like a snipe but it had long wings and the feathers on the neck and breast were white, but they would not eat anything so Mr. Hogg killed them we lost one of our beautiful cats last night they think it fell overboard as it was going up the rigging.

Sept 15th I have been poorly these last few day's with a severe pain in my head and side. We are getting near to Bombay and are anxiously looking out for the land, it will be a treat to see it once again as for the Ladies when I see them I shall wonder what they are it is so long since I saw one.

Last night after Tea I went on deck and saw sixteen *water snakes*[8] go past the ship they swim on the top of the water and are a bright yellow colour and from two to four feet long. I saw a very large fish

5. Bonitos: large edible fish of mackerel family. The common bonitos are about 9 feet long. Found on both coasts of the Atlantic.
6. Booby: any of several swimming fish-eating birds of warm regions, classes with the gannets.
7. Noddy: any of tropical terns, often showing no fear of man.
8. Water snakes: a harmless serpent of aquatic habits.

swim past which they thought was a *sun fish.*[9] The children have had three baths each to day which has refreshed them very much for it is excessively hot, I took a bath one morning and have been poorly ever since.

Sept. 16 We got a pilot about 4 oclock this morning out side the light ship and came to an anchor at 10 oclock in Bombay Harbour we had a great many people on board in a very short time and very forward they were for they came in and out of the cabin just the same of if it belonged to them they appear very singular beings, they are most of them Black and some of them speak a little English the natives are naked with the exception of a narrow band round their loins and some of them are the most beautiful figures that were ever beheld I could not take my eyes of the first one I saw for some time and they were as much amused looking at me and the children. Most of the men seam fond of the children. Emma, Maria, and Joseph will go to any of them but Wilfred will not go near them or speak to them. The *Debashes*[10] are very nice men and they do look so cool and nice their dress is muslin or striped silk drawers, very loose shirt, and a tight long coat both of muslin and very large turbans, I was astonished to feel the weight of one of them it was so exceedingly heavy I wonder how they wore them but they only stick them on the back of their heads and all the front of the head is exposed they all go barefooted, they are very fond of wearing rings (even upon their toes and heads, they are forward in their manners and will not take no for an answer. Our Debash sent us lots of Bread, and Butter (the Butter I must tell you was about the size of an Egg just churned in a bottle as white as chalk and without salt) Eggs, Onions, Potatoes, Onions, Vegetables, Oranges, Sponge cake, *Dumalons,*[11] *Plantain,*[12] *Guava,*[13] Cocoa Nuts Green, Beeffs and Mutton, and everything else he could think of, he brought our letters from England, from the office for us; he then escorted Capt. Carter on shore to the office, and where he had to go; and brought him back on board again.

In the Evening Cousin Jefferson came on board said his wife was from home and had been for six months he was going to see her soon and invite us to go up to his house on Thursday Evening to Dinner.

17th Sept. We have had many strangers on board all day offering all sorts of outlandish things for sale one had a most splendid work box for which he asked seven pounds. another one had ice'd cream which the children were deleigted with, I told that man to come again everyday[.] In the Evening Capt Harrison came on board we took Emma Maria and Wilfred and went on shore I said I walk but I soon

9. Sun Fish: a stubby, almost tailless fish, one of the largest of all fishes, reaching nearly a ton in weight, found in most warm seas.
10. Debarkes: one who assists in landing.
11. Dumalons: Eliza refers to this item with various terms, such as Burmabow.
12. Plantain: a tropical, broad-leafed tree of the banana family, yielding a long fruit somewhat larger, but less sweet, than the common banana.
13. Guava: tree bearing a pear shaped fruit used for jelly, also the fruit.

found out that I could [not] walk, so we took two bugies and had a ride round some of the Bazaars and of all the sites I ever saw in my life, that was the most singular what they call their bazaar is an open room of 4 or five yards square about 1 yard from the ground there they sit cross legged like a tailor selling their merchandise. some of the houses are only one story high and some are three, and four, they have varanda's from top, to bottom, doors all open so that you can see all over them they appear to be very meanly furnished yet I believe some of them are worth their lacks of rupee's. I saw a woman to day for the first time since I lef[t] England and such a creature as she was I never beheld before in my life They like the men go nearly naked and are copper coloured they load themselves with ornaments until it is a trial for them to get along they wore them round the neck, arms, wrist, ankeles, toes, fingers, and immence one through their Ears, and nose's, those that do wear clothes are of the most beautiful spotted muslin and very nice they look, the children are all quite naked some of them have a ring or a string round their loins but what for I do not know. Wilfred was so tired with looking about him that he fell asleep We all enjoyed our drive

17th June [Sept] We had a many strangers on bord of us this morning Washermen and tailors for here the men wash, make, and, mend. In the Evening about half past five oclock we landed on shore where cousin's carriage and pair was waiting for us we got in and started with two servants running by the side and one behind it is the custom here for those that are rich and can afford it to have two servants running by the side of the carriage no matter what distance they go the men run all the way and are oftener before the horse's then at the side but you never see them behind, the different tribes here are very selfish, just to give you an instance of their stupidity I will tell you what I saw. My cousin's coachman was sick and he would not allow another man to drive his horses so cousin borrowed a pair of horses of a friend and his coachman would not permit my cousins servants to run by the carriage, or the footman to get up behind, because they were not of his tribe, I enquired the cause he said that if he ran near he would have to wash the carriage, and his clothes, and he would never be pure again as it is against their religion to mix with another cast. Cousin would not have his men because they were not so respectable as his own so we went without any but the men were up at the house long before us and came with us home they wore long loose blue coats with red sash and turbans, Cousin servants wore white with a black band, we drove out to the Botanical gardens with which I was delighted for the flowers, and shrubs, were beautiful I never enjoyed an out so much in my life for all the way went the roads were lined with date trees, cocoa nut trees, which we saw them gathering the green fruit of, *plantins*[14] trees and all sorts of trees the foliage of which was really splendid, far surpassing, even the production of our finest

14. Plantain: a tropical, broad-leafed tree of the banana family, yielding a long fruit somewhat larger, but less sweet, than the common banana.

hot houses in England. We returned to cousins house about 8 oclock, just in time for dinner that being his dinner hour we left about ten oclock and had a very delightful drive to the *bunder*[15] where we took our boat which was waiting for us and went on board after spending the most pleasant Evening I ever spent in my life. Our only regret being that Mrs. Jefferson and children were from home. Emma Maria was as much pleased as I was cousin gave her some figs, and toy's, and the most elegant nosegay that ever was beheld to take on board with her. When we left the gardens the man there presented her with a very sweets nosegay it being nearly rose's the rose's here grow to great perfection.

17th [18th] Sept. We did not go on shore today but in the Evening we took a row upon the water as far as cross Island or gibbet Island it is where the [they] used to *gibbet*[16] the people formally but they do not make use of it now there is a staff still standing, Capt. Harrison and I made up our minds to go upon the Island but when we got near to it and heard the croacking of the frogs and grasshoppers both of which make a very clamourous noise in this country and then when we thought of the snakes we were affriad to venture so we returned to the slip it was very late when we got back and the children were all hungery and sleepy.

19th Sept. In the afternoon we took a ding'y and went on board the [no name] to see Capt. Harrison the children were much pleased we returned to our Tea as his steward was sick.

22nd Sept. Sunday with us but they have no sunday here, all days are alike to them only at the commencement of their new year which is taking place now it continues for ten or twelve day's during which they pray night, and day, and fast a great deal they do not allow anyone to enter their houses now but the minister and him they call for to pray for them, they send their servant to bring us meat, fruits or what we want but they will not send us bils now After breakfast Capt. Harrison sent dingh'y for the children to go and visit him, they all went and took their servant with them for I must tell you we have got a dark'y off to wait of them he speak English very well and his [he's] a nice man of sort they went and returned for dinner and Capt. Harrison with them he is very fond of children and Emma Maria is quite a favorite with him, after dinner the children had a bathe and splashed the Gentleman well in the middle of which I came in for a bucket of water which cooled me nicely I took a bath at night, I forgot to say that Capt. MacDonald spent the day with us he is a very nice old gentleman, we had a many *bum boats*[17] alongside all day selling the sailors all sorts of curiosities.

15. Bund: a band, a dam or dike, in the orient, a dike or embarkment, or a driveway upon an embarkment along a waterfront.
16. Gibbet: a gallows, also, formerly, a post with a projecting arm on which the bodies of executed criminals were hung in chains.
17. Bum boats: a clumsy boat employed in peddling provisions and small wares among vessels in port or on shore.

24 Sept. We took a sail in the Evening when it was cool, we played at cards as we went along, and every now and then John or Capt. Harrison gave us a tune upon the accordion.

28 Sept. Mr. Hogg, Mr. Harrison, John, and I, went for a sail this afternoon but it was excessively hot and I was nearly roasted with the sun When we returned we went on board the *Australia* to Tea.

30 Sept. We all went on board the *Australia* to Dinner, we had a very nice dinner, and had Nuts, Raisins, Oranges, Almonds, Plantain, Burmabow, Cakes and Wine the children were much pleased with their visit, they returned for Tea we staid until late.

1st Oct. Capt. Harrison, John and I went on shore this morning I took a *Palankin*[18] and went to Cousins Office and staid untill John had done his business,

joined them they brought two Buggy and called for me we then went out of town to the Bazaars to buy some long cloth, Drill, and Satin Jane, when we got there we saw that they would not let us have the things for the same as the natives but would make us pay more then they did but having Master Daddy with us he got them for us the thieves would ask us fourteen rupees for a piece of cloth and would afterwards take eight rupees for the same article we then went into the fruit Bazaars I was perfectly astonished to see the quantity of fruit and most of it so large some of the cucumbers were nearly a yard long, and as thick as a childs waist the Pumpkins, and Mellons, were also very large they all make it a rule to make the English pay more then the natives or else they will not sell any thing to them. We bought some Custard, Apple's, Beet Plantin, Gava [guava], sweet lemon, Mellon, and Gooseberries, there Gooseberries are about five or six inches long and have five sides to them, very different to any fruit we ever get in England. We went to look at some chairs and tables bought some chairs and a large box and then returned on board very much pleased with my journey every thing that you buy here [h]as to be passed through the custom house before you can bring it on board.

John, has got the *prickly*[19] heat on his breast and back, I have a quantity of large blotches on my hands and feet which are very painful, I also fell down upon deck yesterday which makes me very poorly today. Joseph is poorly cutting two more teeth, Emma, Maria, and Wilfred are in good health, and in high spirits expecting a monkey from shore. We had two tailors come off this morning, they wanted half a rupee a day, Mr. Daddy was here and asked them what they could make in a day, they told him, he said no good, you must go upon shore again and so sent them away. I often pity the poor men here for they make them work very hard and pay them very little the

18. Palanquin: in India and China, a covered carriage for one passenger, carried on the shoulders of men.
19. Prickly heat: a noncontagious, inflammatory disease of the sweat glands, manifested in minute red pimples and characterized by intense burning and itching.

coolies[20] get six pence a day and the debashes [debarkes] nine pence per day.

Oct 22nd I was taken suddenly ill on the 17th and confined to my bed for some days, there was a large ship came in that day with passengers John sent on board and fortunately they had a Doctor he came about nine oclock at night and under his care and Johns good nursing I soon got better.

Yesterday, Capt. Harrison, Mr. Hogg, John, the two children and myself took a *Bunder Boat,*[21] about seven oclock in the morning and started for Elephant to see the Caves they being one of the seven wonders of the world we arrived there about nine oclock and had to be carried upon coolies shoulders about one hundred yards to the beach we then had to ascend a very high, steep, and ruged, hill however we did at last get to the top not withstanding we nearly got roasted going up for the sun was excessively hot, at the top there is a nice open space and a bungalow where the man lives that looks after the caves, he [h]as lost his wife, his children are all married so that he lives upon the Island alone. this da, we went there was going to be a dinner party given there to the Admiral of the Persivant friget which made it quite a busy day there was about one hundred Coolies clearing stone and rubbish away from the mouth of the princible cave, there was from forty to fifty *Parsees*[22] setting the dinner tables, and about twenty *Lascars*[23] cooking the dinner upon the green so that altogether it made it a very pretty sight the children were much pleased, I must not forget to say that they had the largest Turkey I ever saw in my life, a saddle of Mutton and eight Fowls, roasting upon one spit before a wood fire there was a man sitting turning the spit round like a grind stone and basting the meat with a bunch of feathers tied upon a stick. The table was set for sixty and beautiful it looked the pastry and desert, was all put up the table at once any quantity of flowers. We took a look through the caves with which I was much please particularly with the God *Shiva*[24] who occupies the most prominent place he [h]as three heads which are supposed to represent the past, present and the future, and a large cobra round his arm, then there are about twenty figures round this one which I suppose they mean for angels all cut out of solid rock, there is another huge figure with eight arms, but there is only one figure perfect that is a man eighteen feet high which is really beautiful the spaniards fired into the caves at the time of the war and broke them, there is large vaults most proba-

20. Coolies: an East Indian porter or carriers.
21. Bunder boat: small one sail boat used between bundor and ship. A bombay surf boat.
22. Parsees/Parsi: a descendant of the old Persians living in India and following the Zoroastrian religion.
23. Lascar: attached to the army, an East Indian army servant, or artilleryman of low rank.
24. Shiva: Hindu, the god of destruction and reproduction, forming with Brahma and Vishnu, the supreme trinity. Also Siva.

bly intended for the residence of priests or devotees there are two vaults which are raised in the middle like an alter with a trench round them and a large stone upon the top which they call *Linga*[25] this stone females come thousands of miles to sit upon and walk three times round and what they wish for they are sure to have. I went round the Linga and wished but I suppose I may wish again before it comes true, the caves are certainly wonderful and must have been the work of a many nations. We then took our dinner and had another look round the caves about five oclock the Ladies and Gentlemen arrived they were carried up the hill by coolies when they were at dinner we went to look at them and heard the speeches after which they lighted up the cave with blue lights for the Ladies to see the figures which make it appear very grand. One of the ladies sent us some cake and fruit and sent to ask us if we would have some wine or some beer, after which we left and arrived at the Ship about twelve oclock at night after spending a most delightful day.

23rd John went on shore after dinner and sent the Boat back for the children and myself we landed upon the Bundor about four oclock walked up to the wall and had a drink of water John and Capt. Harrison came to us we walked on to the *esplanade*[26] round the Pavilion and back again to the Boat and arrived on board at eight oclock.

24th Oct. I went on shore with Papa to look through the Cotton presses and was very much pleased with them there was twelve of them in one warehouse and upwards of thirty coolies to each press, and then there was overlookers over them again, the presses are a most wonderful peices of machinery they first weigh the cotton which makes all the bales the same weight four hundred, then about ten of the men jump into the square, and bundle it into to the top of the press, upon the top story then all the coolies set too and press it, which they do by pushing round a shaft the same as horses, grind corn or bones, in England. When it is pressed down to the mark, there is a large Iron door flies open the flour below where the men press the strings through backwards, and forwards, and tie the bale up, then they take it out of the press and two more men stick on the ends another man paints the number on it then two or four men carry it out of the doors and it is done with sometimes you will see five six men rolling a cotton bale and making a great noise over it, and the next minute you will see one man carring the bale himself with the greatest ease it was late in the Evening when we got back on the Ship.

25th We all went on shore together about four oclock, John, left us upon the Bundor as he was going out to dinner we walked on to the esplande where we met Capt. Coneley and Capt. Harrison, they went with us on to the shore and we picked up some shells and then returned as Joseph was very poorly, he has been poorly for some time

25. Linga: Hindu, symbol under which god Shiva is worshipped in India.
26. Esplanade: fort, clear space between the citadel and nearest houses.

I am going to take him on shore more then I have done in hopes that the change will do him good.

26th I went on shore alone to day to look at some boxes, when I got to the debashes, John, Mr. Harrison, and myself had a look at the writing desk, and then we went to see the Soldiers reviewed upon the green which was a very pretty sight, after the review we went back into the town to get some Ice cream and got lost, but we soon found out the right way had some Ice cream and cherry Brandy, and then walked out of town to the bund we all enjoyed our walk by moon light it was so nice and cool.

27th Oct. We took all the children and went see Mr. Edelgy Daddy his man met us upon the bundor he called two buggies and away us went when we arrived there none the Ladies could speak to us but sensed much pleased to see us particularly the boy,s as they have only one Daughter nine years old and she is betrothed to a boy of her own age she [h]as seen him once but will not see him again untill she is going to be married his Father [h]as sent her a present of six gold rings half an inch wide which she wears up on her wrist's she had rings through her nose, and Ears, and a very pretty child she is we spent a pleasant Evening and arrived at home at eight oclock.

28 Oct. The children went to bed last night and did not awake untill this morning such a thing I suppose as they never did before in their life's and Joseph appears to be a little better Mr. Harrison joined us and we called two Buggies and went up to Naezagan we drove through all the soldiers tents and a very animated sight it was the children were much pleased they had something to do to hold Joseph upon their knees we went up to the dock yards Mr. Coneley, would make us take Tea while at Tea we heard Music, we went on deck to see what it was and found it was the natives dancing by torch light. It was the most splendid sight I ever saw, there attitudes were really elegant, and sublime, They told us that they danced every Evening from seven until ten oclock, they had a kind of flute for there music, and claped there hands all together which sounded very pretty as we left the dock yard we saw two men having a *sham*[27] fight with long wooden swords, and shields, with stoping to look at first one thing and then another It made it rather late before we arrived at home.

29 Oct. Papa sent the boat back for me and the children, it was getting late so I sent Emma, Maria, and Wilfred on board the *Australia* and took Joseph and his nurse with me we went and took a ride and then returned Capt Harrison returned with us and stayed untill half past eleven oclock.

30 Capt. Harrison sailed this morning Papa went out a little way with him we all went on shore for a walk.

2 Nov. The ship *California* arrived here this morning. Capt. Lawson

27. Sham: false, counterfeit, pretended as a sham fight.

is an old friend of Capt. Carters, he went on board as soon as she came in and I went in the Evening and was much pleased to see Mrs. Lawson and Baby it being some time now since I saw an English female.

3rd Nov. Mrs. Lawson sent me word the Baby was poorly I went on board and found it very sick I staid all day Capt. Carter fetched home at night.

5th Nov. Mrs. Lawson's Baby continued to through [throw] every thing up that we gave and was getting worse every day it was taken with convulsions this morning at eight oclock and continued in them until half past two oclock this afternoon when it died. I laid it out, and staid until late in the Evening, and put it in the coffin before I left as it was to be buried early in the morning it was nine months old and a very nice child it was, Mr. and Mrs Lawson are in great distress about loosing it.

6th Nov. Mr. Lawson and Mr. Carter started at four oclock this morning to bury the baby at Calabah, they returned about eight oclock I staid all day with Mrs. Lawson, I thought it was very quick to bury it so soon but it is the custom of Bombay to do so as the weather is so exceedingly hot when Carter went to look for a coffin they took him in a room ful of coffins all sizes for they always keep them ready made.

7th I took the children on shore to have a walk and then went to see Mrs. Lawson.

9 Mrs. Lawson went with us on shore we called two buggies and rode out of town to see them making work boxes, we drove through the Bazaar and up to Mr Daddboy's took Tea and returned.

10 Mr. and Mrs Lawson took Tea with us in the Evening John and I went on shore it being the Parsees New Year they light all their houses up and put on new clothes, we drove through the town every room was lighted with large lamps as many as they could hang up in a room, and on the first floor which was open to the street sat all the little Parsees children dressed in scarlet and gold and having such a brilliant above them it makes them look very beautiful and grand it was the most imposering sight I have seen for some time, the streets were crowded with the men but the women were not allowed to go out at all, the carriages were often obliged to stand still for some time.

12 I went to see Mrs Lawson she is very poorly, Mr Henderson took the children to see the town lighted up and very much pleased they were.

13th N I went with Papa on shore and waited while he went to measure the cotton after which we took a buggy the Debash went with us through the town to buy some toys for the children but an English person can buy nothing here in all our round we only bought a small drum and two whistles, It is the Arabs New Year now and they

have four days to pray and keep their *hobson, jobson*[28] and they suppose what they pray for now they will receive, and those that die now will be happy, we went to some of their hobson, jobson, tents we being English they first gave us case water, then a cup of coffee with out sugar, or cream, and beautiful it was to I liked it much but there cups were not much biger then a walnut shell, after that they brought us a drink of something very sweet with rose water in it we looked round a short time and then came home as we were going along the street Mr. Henderson passed us in a buggy with all the children he was taking them for a ride, we reached the ship by eight oclock but Mr. Henderson and the children did not return until nine oclock he took them to see a friend of his where they all got there dinner and came back much pleased.

14th Nov. Papa, Emma Maria, Wilfred and myself went on shore to see the hobson,jobson procession we got there in nice time and got a good stand the procession was very grand, they had a many temples with them covered with gold and silver, they were three hours passing our carriage when they had all gone past Papa and I walked down to the water to see them throw their gifts into the water. We returned on board about eight oclock.

15th We all went on board the *California* to tea and found Mr. Lawson better.

16th We all went on shore, had a walk and then called two buggies, and went to Mr. Dadyboy's house to dinner we had a very nice dinner which we eat with our fingers as the Parsees do not use knives and forks they take their fingers to everything which seams very strange to us We dined first and he dined after we had finished he would not eat with us nor would he touch the Pigeon, Pie that we had partaken off so he made us bring it with us on board, we had a delightful ride home it being moon light.

17th I staid on board all day to receive our stores and put them away as they arrived. Papa was on shore all day.

19th the children went on the *Saringabatum* with the Doctor we went to fetch them back and to look through the ship I was very much disappointed with her for I had heard so much about Green's Ships and I found she was not better fitted up then we were, we then went on board the *California* Mr. and Mrs. Lawson returned with us on board we found Mr. Hogg there, he came to see us of in the morning he often comes and stay's all night with us and returns home the next day.

Sailed from Bombay

20th Nov. 1850 The Pilot arrived on board early this morning the[y] got the anchor up and we left Bombay harbour about half past

28. Hobson, Jobson: Folk-etymological alteration of a borrowed word, used for a ritual. See Glossary of Terms.

ten oclock Mr. Hogg came with us out to the middle ground and then returned with the Pilot he said he wished he was going with us for he did not know what he should do when we were gone, as he considered the ship his English home in Bombay and we had been so kind to him he was quite low spirited at leaving us.

21st Nov. We have a beautiful breeze I have been poorly to day but not sick, the children are all quite well and [not] at all inclined to be sick.

23 We are going along very nicely with a fair wind Mr. Henderson caught a fish today it being the first since we came to Sea he had a glass of *grog*[29] in which the second mate and Capt. joined him for good luck.

24th Nov. One of the men caught two more fish today they were bonita we have a fair wind again today.

25 It has been raining very heavy all night and all day we have filled all our casks up again water.

26 I have been washing all day today Papa caught a doughfin [dolphin?] this afternoon and beautiful it was.

27th Nov. I have been washing again today, it [h]as been raining all morning but cleared up after dinner we turned all the Ducks and Fowls out on deck they quite enjoyed the water on the decks in which they washed themselfs and looked so nice and clean after it.

30th Nov. The wind is very changeable and unsteady and it rains in torrents the children cannot go on deck at all which they do not like.

Dec. 1 The old cat this morning stole one of our beautiful Doves out of the cage and eat it up we all feel very sorry as we think the one that is left will fret after companion and the poor old puss [h]as got into great disgrace.

Dec. 2nd It is a very fine day quite calm there is not a ripple upon the water Mr. Henderson caught a bird in the rigging it is a *kingfisher*[30] and such a pretty green we have put it into a cage.

3 Dec. It is quite calm again today and excessively hot we crossed the tropical line last night the old puss ran away with our pretty bird today while we were having our dinner, there has been two Boobies about all day they set at dusk and Shaw went up and caught them they are as large as ducks and very singular looking.

4 D We have cut the Boobies Wings and turned them on deck and all the ducks too. It rained very heavy all night and one of the Ducks got drowned.

29. Grog: an unsweetened mixture of spirits and water.
30. Kingfisher: any of a family of long billed, fish eating birds having a harsh cry. Small brilliantly-feathered diving and fish eating bird.

5 It is a very nice day but not much wind Papa caught a Noddy just at dusk on the poop it is a very fine bird with a dark grey body and a white head we have put it into a cage but it will live as it cannot eat anything we have it lives upon fish and insects.

6 It is quite calm today, Papa [h]as caught another Noddy today in the rigging it is only a small one.

7 Dec I commenced washing this morning but was obliged to leave of on account of it beginning to rain very heavy. Papa harpooned a fish this morning they call it a *yellow tail*[31] we had it cooked for Tea and beautiful it was, it was something like salmon both in shape and taste.

8 Dec. It has been raining in torrent all night long but it cleared up this morning about seven oclock and is now very fine with a nice breeze we have killed our Boobbies and one of our Noddin for the cats.

9 It is quite calm today and excessively hot. I commenced baking scone bread and a pudding after which I began washing but I had not been at my washing long before I heard the cry of shark a shark. I ran to the side and saw a large shark they were a long time before they could find the hook they found one at last and put it over the stern it was no sooner over then the shark came and took it off with part of the line they then put another and a much Stronger Hook and line out which the shark came and took directly they had it fast that time they held onto the fish line while the mate got a strong rope and threw over its head under its fins then they pulled it up upon the poop where they dragged it along and threw it down on deck when two men set to work to cut it open they found the lost hook in its maw[32] pouc [pouch?] the worse for being in a sharks belly a short time then they took its back bone out and it jaw bone after which it flapped about and turned over it was seven feet long.

we went to our dinner and had just begun our soup when Mr. Fletcher called and a shark upon the hook we all ran out as fast as we could and caught another shark about six feet long we then finished our dinner and I went to my washing I had not been long there before they said there was a fish ahead I went to see and there saw a very large flat fish with two small white fishes swimming at its head it was a very funny looking fish they called it a *Devil fish*[33] but it went ahead of us and we saw it no more after awhile a man aloft cried out a shark along side we put the hook out but that one to be very shy for it came and looked at it and went away in about an hour Papa said here is the shark coming again we went to watch it, it round the hook, and round the Ship several times and then went away it came and went a many times during the afternoon but at last Papa hooked on

31. Yellow jack: a west Indian golden and silvery food fish.
32. Maw: stomach
33. Devil fish: any of various odd shaped sea fish. e.g. gigantic Ray.

the line they soon got ropes and had it upon the poop it was eight feet long being the largest we had caught to day, they all thought themselves first rate fishermen having caught three sharks in one day, it being a very rare occurrence to do so. We all had shark for Tea and very nice it was.

10 Dec. It was quite calm again today I was so taken up yesterday with fishing that I left my washing and had it to do to day when I had done my weeks washing I baked a small loaf of Bread with the common washing soda and a little vinegar and nice and high it is of which I am very proud as I shall now have a bit of sweet soft bread. The cat kittened this morning and brought forth four little ones Papa drowned two of them and two we are going to rear. The children are all very well and heartty they stripped about four oclock and bathed until supper time they enjoyed it very much I took a bath last night and thought it was delightful for it is exceedingly hot night and day, here is Joseph at my elbow writting upon the table with my pen knife he [h]as used all the ink and is now holding the top of my pen so I must give over.

11 The first thing this morning I made some bread a pudding and some small cakes for the children we watched the fish all day but they will not come near to the ship nor will they take the bait so that they do not give them an opportunity to harpoon them. It is quite calm today the ship does not move the least. The children took their bath this afternoon as usual I took a bath last night.

12 It still continues calm and very hot we caught a Nooddy to day and gave it to Joseph to play with he amused himself with it for a long time. The men turned all the things out of the store room this morning to look for a rat when they saw it Mr. Henderson went in and caught it in his hand the cats, the dog, and the children played it until they were tired and Mr. Henderson tied it to the monkey's tail which caused a deal of fun among the sailors but I was not at all pleased at him doing so. There are a great many fish about today we can see them jumping and swimming very near to us but we cannot catch any of them.

13 It is still calm, I have been making some bread, and a pumpkin pie for dinner. I then painted two small baskets. I took a bathe last night, the children took their bathe this morning and this afternoon. Joseph slept on the poop last night. Mr. Fletcher is making Joseph a horse he got to it this afternoon threw it down and broke one of its legs and one of its ears off and then laughed at what he had done. George [h]as made Emma Maria and Wilfred a pair of scales each so that they are keeping a shop all day to day.

14 Dec. Mr. Henderson has made each of the children a pair of clapers and Joseph a rattle so that I have plenty of noise for music you cannot call it

16 We have a good breeze at last there [h]as been 3 sharks about they had two upon the hook but they both got away again.

24 Dec. We have had a fair wind for some days and have been going along nicely, the wheather is beautiful. being Christmas eve the children have had some snap draggons, and We have had toast and Ale to our suppers by way of keeping up an old practice

25 Dec. Christmas day, it is exceedingly hot today as we are just Under the Sun Mr. Henderson [h]as been making the two monkeys some clothes he put them on this morning for the first time and fine fun we had with them for they run and jumped about famously the children were quite delighted.

26 I have been sewing all day the children have been bathing all afternoon.

27 Dec. I have been sewing all day and the children instead of bathing have been runing about the poop naked and fine fun they had with the dog and the monkey, for they run after them to bite their legs.

28 Dec The young kids were upon the poop today and one of them fell down upon deck and hurt one of its fore leg's and is quite lame. Mr. Fletcher has made the children a rocking, horse, they have had it out upon deck and have been riding all day long. At night as the mate was taking the line in he caught a fish by the [ed: blank entry] and pulled it up when we came to look at it we found it a very curious fish it was four feet long, with a very large head, and five large teeth in front its body was very thin like an eel we called all the men to look at it but they had never seen one like it before so they did not know the name of it.

29 Dec. It is Sunday and a fine day I was on deck nearly all day and the children also, watching the fowls there is a many of them that lay and those that found the first egg this morning were to have it Emma, Maria, found it so she had it to her Tea after Tea we had fine sport watching Joseph and the dog the dog ran after him and tried to bite him then he lay upon the dog until the dog bit him then he ran off and the dog after him again he was quite naked and enjoyed the fun we often have a laugh at him and Mr. Henderson

30th Dec. A fine day but I was very poorly all day and did not go upon deck until evening and then I found all the children running about naked.

31st Dec The last day in the year and it appears to me as if the year was gone very quick and I did not know how but so it is, I went to see what time it was and when I came back I found master Joseph seated at my book and writing, Papa has just caught a fish with the *grains,*[34] It is a very wet day it has never ceased raining all day long, there is a ship in sight but she is a long way from us.

34. Grains: a strong iron fish-spear with a line attached, having several points half-barbed inwardly.

1851 Jany 1st It is a very wet day and we are all obliged to stay in the cabin.

Jany 2nd It blows hard, and is very wet she is shiping some very heavy seas Joseph, and Wilfred, are out in the rain I have made Wilfred a coat and the sail maker has made him a hat. He has got them on and is walking the deck in the rain as if he were some nobleman and the ship was his own.

Jany 3rd It [h]as been a very rough night and is blowing strong this morning the children are all on deck, I have had the spasms all night so dare not venture in the cold to much it is still blowing hard and the ship is pitching heavy at times.

4th Jany. During the night the sea [h]as hit her in the side and broke a piece *sheathing*[35] off and washed it upon deck it is all eat away with the worms. Papa, got one of the worms out of it, it was four inches long its head was as sharp as a lance. there is a deal of water on the deck again I am still very poorly.

5th Jany. It is rather more moderate today, and I feel better. I have been baking some puffs and some soda cakes for Tea. It is Saturday night and I have washed the children, in warm water, Papa has been *dipping*[36] his coats to make them water proof which makes him very busy.

6 Jany. There is not so much wind today but still we have a nice breeze and she is shiping some water over the bows, George [h]as made Wilfred and Emma, Maria, a windmill of which they are very proud. Mr Henderson has dressed Joseph today in jacket, and trousers for the first time and a real little *John, Bull,*[37] he looks in them, he is quite proud, of his new clothes and I dare say thinks within himself I will never wear petticoats again.

7 Jany It has been a beautiful day, to day I have been washing all day it [h]as dried the clothes as fast as I have washed them.

8 Jany. We are coming near to the cape of good Hope and it is very cold to day I have been reading all day.

9th Jany. I have been sewing to day, we have a nice breeze but the wind is very cold the children still take their bath and seem to enjoy it.

10th Jany. – Papa has caught a fish today with the grains it was a Bonita, The sun is not so hot to day so the children are all on deck.

11th Jany Papa called me upon deck this morning to see a flock of Albatros'es It [h]as been raining all day Wilfred and Joseph have had

35. Sheathing: protects copper casing on ships hull.
36. Dipping: a process by which one makes their clothing waterproof. See recipe #92
37. John Bull: national nickname for the typical Englishman.

their hats and coats on and have been out all day in the rain which is fine fun for them.

12th Jany. It is blowing a very strong breeze with a heavy sea which makes the ship pitch and roll a great deal the decks are always covered with water, still the children are out for they do not mind the spray coming over them, I have been very poorly all day not able to go off the sofa, rough wheather always makes me ill.

13th Jany It is a fine day, we still have a strong breeze but not the heavy sea we hope to get round the cape tomorrow if the breeze holds I am much better to day and went upon deck the first thing this morning.

14th Jany. We have rounded the cape of Good Hope nicely with a good strong breeze.

15th A fine day and a good wind but rather cold there are a many birds about from the land we are about one hundred miles from the land.

16th Jany. I have been making Emma, Maria, a pair of Arms for her big doll, the children are all very much pleased with them and are pulling poor dolly about famously.

17th Jany. I have been making the doll a new bonnet which makes her look quite smart, Papa struck at a fish this morning with the grain and let it go, one of the men had one upon his hook and nearly had upon deck when it slipped off and we lost both.

18th I had been sewing all day and after Tea I was going on deck when my foot caught the top step of the ladder and I went head over heels upon the poop and hurt myself.

19th Jany. I could not get up this morning my side was so bad and I was very stif and sore.

20th Jany. my side is very painful today I can scarsely move.

21st Jany I got up after I had had my breakfast, but found myself very poorly.

22nd Jany I have had a good nights rest and find myself much better I got up and made a pudding for dinner, Mr. Fletcher, has made Joseph a very nice wooden doll so that he shall not want Emma, Maria's, doll he is quite pleased with it.

23rd Jany. The weather is very fine and warm they have begun to paint the ship, Wilfred and Joseph have been busy painting all day. Emma Maria and myself have been sewing and reading

24th Jany. I potted some beef this morning and afterwards made a few puffs the children were all assisting me and Papa pounded the spice after we had done the work we had some nuts and raisins

25th Jany. I was busy washing all morning when at dinner I cut the

end of my finger off and so I was obliged to get Joe to finish my washing for me.

26th Jany. The children have been playing on deck all day Mr. Henderson set a hen upon nine eggs there is only two chickens came out of their shells and Mr. Henderson took them out upon the deck this morning and very lively they were.

27th Jany. We were looking out for St. Helena yesterday afternoon, but did not see it this morning at six oclock Mr. Fletcher came and said he could see the land but we were not near it until five oclock in the Evening all one side is very large and high barren rocks we rounded the rocks and came in view of the town which lies in the hollow a very pretty view we had of it, we saw the three hundred and sixty five steps that go from the town up to the fort we saw the great Bonapart's house at the top of the rock just at the edge of the wood it is a very large house with a carriage drive up to it we saw his tomb to the right of the house but we were to far off to see it distinctly.

28th Jany. We have lost all sight of the Island, there is a vessel astern of us but a long way off. The children are all busy painting.

29th Jany. I have had a large wash today but they are all nicely dried the children have been helping me all day and wet themselves through.

30th A very hot day and lots of Daughfin [Dolphins] about one of the men caught one this morning and Mr. Henderson struck one with the grains this afternoon, Joseph is not very well today his bowls are very much relaxed.

31st Jany. Joseph is better this morning after breakfast I potted some beef which is very nice. Papa has put a swing up upon the poop Emma, Maria, and Wilfred have been swinging all day by turns. There are two ships in sight to day.

Feby. 1st We spoke a vessel this morning the *Conservative* bound for London Papa asked the Capt to report us

2nd Feby. An unfortunate day with us as we lost our little chicken, this morning and one of the kittens in the afternoon, We looked every where that we could think of but could not find them so we came to the conclusion that they were gone overboard. There is a ship in sight.

3rd Feby. We spoke the *Countess of Lowden* early this morning a long way of she is from Bombay to Liverpool.

We came in sight of the Island of Ascension about eight oclock in the morning but we did not pass it until five in the Evening and then we were a long way from the Island we saw one ship a *man of War*[38] at Anchor and a few houses it seldom rains upon the Island and

38. Man of War: warship

thounder [thunder] is never heard there, rats, mice and insects abound there, it is nine miles long and six wide with one spring of fresh water, and a good inhabitants upon it for the size, and accommodation, they grow a few vegetables but it is chiefly red stone rocks and very high.

4th Feby It is very hot today I was sewing in the morning in the afternoon I had a bad head ache we all had some of Mother's honey for Tea and thought it very nice. There are a great many very large birds about to day they are war hawks.

I saw a very large fliing fish to day the largest I have ever seen it was alone but there was a school came soon after it.

5 Feby. I made a pudding for dinner and a may [many] puffs after for the children the hens still continue to lay so we have fresh Eggs every day for Tea. We have been watching for turtle but have not seen any and about Ascension is a noted place for them as vessels often call on perpouse for turtle and this is the season for them.

6 Feby. Papa and myself have been busy all morning looking over our Bills and writing after dinner I made a pair of dolls arms and legs

7 Feby. I made a *treacle*[39] pudding for dinner and some puffs for the children there [h]as been four vessels in sight all day we signalised to one but could not make her name out.

8th Feby. We saw the same ship this morning that we exchanged signals with yesterday we hoisted our colours again and asked her to spell her name which she did it was the *Manderian to London.*

9th Feby. It is quite calm today we hooked a small shark got it up to the rail when it fell and took the hook along with it it came again and took another hook it was about the ship all day but it would not bit again after we lost the small shark there came a very large blue one with two very large *pilot fish*[40] along with it, it came to the bait but it would not take the men all said that they had never seen one so large before and one man said he had caught one eighteen feet long. There are three ships in sight to day.

10th Feby. It is quite calm again today there are plenty of fish about but we cannot catch them, there was a ship after dark showed a light and we spoke it but could not distinctly hear the name of it, it was bound to Table Bay.

11th Feby. Quite calm and very warm we caught a shark and had some fried for supper but it was so strong we could not eat it.

12th Feby. I made a pudding for dinner and some puffs for the children I was sewing after dinner

39. Treacle: from sugar, syrup resembling molasses
40. Pilot fish: small, bluish marine fish which often accompany sharks and live on scraps of the prey which the shark devour.

13th Feby. Still calm the men have caught fourteen Boneita and Papa struck one with the grains so we have had plenty of fish to day there are hundreds of fish about the ship and some of them are very large ones

14th Feby. We have a most glorious breeze today after having it calm for a long time so spoke a ship today a long way off with the colours

15th Feby. We have lost our large kitten and think it [h]as fallen over board. It is a very wet day and the children cannot go out.

16th Feby. It blows hard and the ship is tossing about very much, I have been very sick all day.

17th Feby. It is very rough today and we are shiping a deal of water I have been very ill on the sofa all day

18th Feby. I did not get up until dinner and am still very poorly and have a pain in my side

19th Feby. It is the aniversary of our wedding day today we had a couple of Ducks for dinner, and pickled Salmon for Tea, I mixed some sugar and butter for some taffy but was too poorly to boil it.

20th Feby. I am rather better today I went on deck this morning to see a french brig pass, us We spoke her Papa spoke her as she passed they spoke very poor English but they made us understand that they wanted the latitude which Papa gave them Joseph took the speaking trumpet and [h]ailed the Capt, he took his hat off and bowed to him at which all hands laughed on board of their ship and ours Joseph was quite pleased to see the French man so very polite.

21st Feby. It is still very rough, I am a little better we opened a barrel of *porter*[41] today and found that it had never been wired and had blown all the casks so we lost our porter.

22nd Feby. I got up to my breakfast this morning and have been sewing all day making Wilfred a Frock it is very cold to day the children have been in the cabin most of the day.

23rd Feby. Mr. Henderson found our poor cat crushed to death under the *spars*[42] I am much better today and have been upon deck a great deal during the day

24th Feby. We have had a deal of wind all day and a little sea.

March 8th We have had very strong winds and squalls, with a deal of thunder and lightening and a heavy head sea which made the ship roll and pitch dreadfully It [h]as moderated a little today

March 9th It is a fine day with not so much wind but rather cold

41. Porter: a dark coloured malt beer
42. Spars: general term for masts, yards, booms and gaffs.

the children are glad to have their shoes and stockings today there is a vessel in sight

March 10th It is Emma, Maria's birthday she is six years old today she sent an invitations to Mr. Henderson, Mr. Fletcher, Papa, Joseph, Wilfred and myself to come and take Tea with her, Mr. Fletcher, wrote the Notes for her. We had a couple of Fowls for dinner, some spanish Wine and Nuts for deesert after which we went to her Tea party she had her own little Tea things, some cheese's, puffs, China perserves, cakes, ham, Rice and crackers, we enjoyed ourselves very much and were all very good with the exception Papa, and he would steal and help himself so we turned him out upon deck. After dinner we put all the toy's in to the Baby house for the first time it looked very nice and we were all much pleased with it.

March 11th In the morning I packed a box of bottles up ready to go on shore, in afternoon. I had a sleep. after Tea I always play with the children on deck but it being a rainy day we were obliged to stay below and they went to bed early, after Tea, we passed a vessel but did not speak her.

Papa and I then played at back gammon he beat me. I must here say that we amuse ourselves every Evening by playing backgammon sometimes he wins and sometimes I win but if I beat him much he upsets the board and runs upon deck.

March 12th It is a very squally day and she is rolling dreadfully we cannot stand upon our feet, her decks are all water.

March 13th Papa has been up all night we have had heavy gales and a deal of rain we are all obliged to stay below the children came to us in the night she was pitching until they could not lie in bed we none of us got any rest all night and are all poorly today she is shiping water upon her poop.

March 14th Not quite so many glaes [gales] to day the children went upon deck and I packed up a box, she is taking a deal of water on deck.

March 15th A fair wind today, but a deal of rain, we passed a ship, and an old spar. I packed another box today.

March 16th We had heavy gales and rain all night, and a glorious breezes to day but it is very cold, and her decks are covered with water. I have been poorly today with the spasm's, we passed one ship and saw two more, we have us 1020 miles to go and are living in hopes of being in Liverpool by this day week.

March 17th It was very squally at night and she was rolling heavy indeed sometimes I thought we were going quite over, we all had to sit upon the sofa all day and hold on by the table for we could not stand upon our legs.

March 18th We have had another dreadful night the glass was

lower than it has ever been since we left home they closed *reefed,*[43] and took all the sail in, and it came on to blow fearfully the gale continued for twelve hours I went on deck in the midst of it to see the beauties, of a storm at sea, which were certainly very grand but I could not stand up so was obliged to go below again and hold on to the table.

March 19th It is blowing very hard and rolling much, we had a gale in the night which caused the sea to roll and us to ship a deal of water, As we were all sitting on the sofa she shipped a sea which filled the cabin and all the births with water which quite alarmed us as it rolled backwards and forwards across the cabin but the men and mates soon came with bucketts and began to *lade*[44] it up. I can assure you reader it was quite a novel sight to see them all so very busy and us sitting upon the sofa our boxes were all afloat, and the things in them were all wet at night I had not a dry nightgown to put on and was obliged to put on one of Papa's coloured shirts

March 20th We have been out four months today from Bombay It still continues very squally but she is not shiping quite so much water today. They have been *heaving the lead*[45] and found soundings in 75 *fathoms*[46] of water at two oclock Papa saw *cape clear*[47] from aloft and later on in the evening he saw some more land. I potted some beef in the morning after which I turned over the large chest and found the things very wet I dried them and put them in again and then turned the things out of the childrens berth which I found were better than I expected.

March 21st I have packed all up today ready for going on shore they have been very busy cleaning the cabin and berths out to day and the children have been helping them we have had a beautiful breeze all day and have passed the *Old head of Kinsale, Cork harbour* and the *Inkar*[48] and they are all on deck now looking out for *Holy Head*[49] light and are in expectation of getting a pilot before daylight in the morning. The children have been in high spirits all day thinking that they will go on shore tomorrow and see all their cousins. We have had our last couple of fowls for dinner today.

March 22nd No Entry!

43. Reef sail: part of sail is wrapped up and secured by points when it becomes necessary to shorten the size of the sail.
44. Lade: to scoop with a dipper
45. Heaving the lead: a weight attached to a rope as for measuring depths at sea.
46. Fathom: a measure of length of 6 feet.
47. Cape Clear: Cape located in Southern Ireland.
48. Kinsale, Cork Harbour, Inkar: located in Southern Ireland.
49. Holy Head: a land mark on the western coast of England, before coming into Liverpool.

Chapter III

Diary of 1865, Autumn on Long Reach

1865, Saint John Area, New Brunswick

Like many mariners in the Maritime Provinces Captain Carter returned to sea, leaving his wife home. Eliza, with the children, tended to the farm, fishing and social requirements of the time. According to the 1865 *Morning Telegraph*, St. John,[1] world news included a cholera raging in Europe; Fenian arrests; western expansion; U.S. annexation and Confederation. Closer to home, an earthquake shock had been felt in the Saint John area; police arrested ten people drunk on streets and there was a scandal over the post office failing to deliver.

New Brunswick and the city of Saint John was a prosperous, industrious area. Shipbuilding was taking place up and down the coast, as well as along both the Kennebecasis and St. John Rivers. From the port of Saint John ships were sailing the world. Communities, towns and cities were essentially self-sufficient. With this growth the port of Saint John city was comparable in size, industry, trade and commerce to New York and Montreal.

As Eliza mentions in her diary, concerning the *Olive* and her maiden voyage up to Fredericton, the following is found in The *Morning Telegraph*, St. John, Saturday, October 14, 1865. "Mr. Lunt's new steamer 'OLIVE' gives promise of being a fast boat. Yesterday she made the trip from Fredericton in six hours forty minutes, including all stoppages! This is a vast improvement on the Hatheway boats, and all others on the river. We have no doubt that the 'OLIVE' can do still better than she did yesterday. A new, fast, cheap boat like this should

1. Today the city is written as Saint John to avoid confusion with the county of St. John and St. John's, Newfoundland.

be well patronized." Also on that date is an advertisement posted regarding the same:

> NEW STEAMER "OLIVE",
> WILL leave Indiantown for FREDERICTON, this day (SATURDAY) 14TH, ist., at 4 o'clock, P.M. Returning will leave FREDERICTON on MONDAY morning, 16th inst. at 8 o'clock, A.M.
> Fare each way, One Dollar
> ENOCH LUNT
> Canterbury Street

Various editorials and advertisements are found in The *Morning Telegraph* until late November, when we presume they could no longer navigate on the river due to ice. It seems to have been a cold fall as the Tuesday, October 26, issue of The *Morning Telegraph*, St. John, records: "snow fell to the depth of four inches at Upper Gagetown on Tuesday morning – there was a little in the air in our own city. Ice made here to the extent of nearly an inch on Tuesday night."

The *Morning Telegraph*, St. John, Saturday, October 21, 1865, reads ... "HEAVY RAIN STORM – on Thursday morning the weather became so wet and unfavourable as to.... It was not until Thursday evening and night that the ful [fray] of the storm reached us. For many hours the rain fell in torrents and the wind blew a gale (Steamers delayed, damage to shipping, roads & bridges of the Provinces)." After the storm Eliza records the local gossip of a boat found overturned along the shore with passengers presumed drowned.

The following diary has been transcribed with all spelling, punctuation, etc. as Eliza recorded it. Where terms are unclear, Eliza's spelling has been used in the text with "[ ]" indicating what it may be. Footnotes have been added with modern spelling listing.

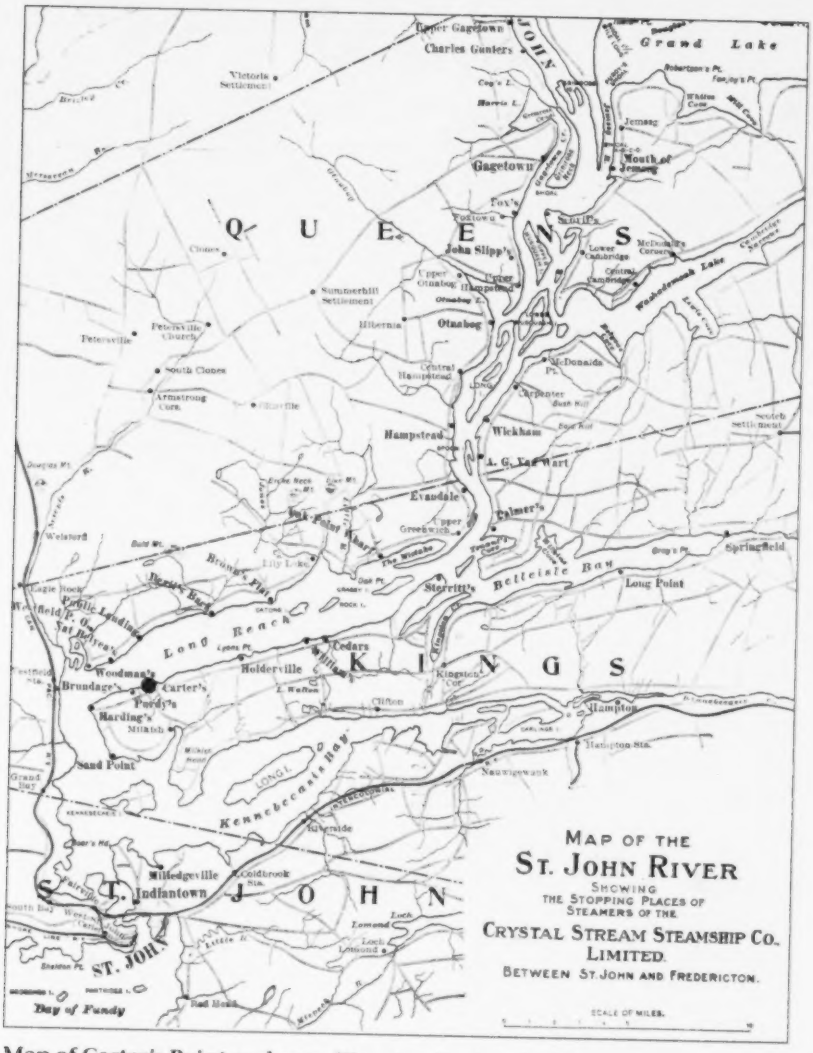
A small section of one of Eliza Carter's books is preserved. The Carter's have settled on the St. John River, the year is 1865 and Eliza's husband is at sea. Eliza and the children, Wilfred, Joseph, Emma Marie, Lucy Ann, Eliza and Fanny, are gathering the harvest from the fields ... the fall diary is a newsy collection of daily life along the river and begins....

OCTOBER 1865

Saturday 7th All but Emma, Maria diging, Potatoes got in 13 bushels Joseph shot a partridge, Eliza and Emma, Maria, went up to Graves Purdy for garlics.

Sunday 8 Church in the *back settlement*,[2] the boy's went over to Milkish, Eliza and Lucy Ann to Mr Harding, Fanny to see Miss Purdy

2. Land away from the river, towards Milkish, possibly the church at Bayswater as it is shown on map of 1862.



Map of Carter's Point and area, Kingston Peninsula, N.B.

and Emma Maria went to Mr Humbart Fowlers after dinner Sam, and Jesse, Belyea, *came over*[3] and stayed until night.

Monday 9th All hands digging potatoes, got in twenty bushels. Miss Davie came to stay a week Joseph, Wilfred, Eliza, Emma, Maria, and Miss Davie went to Mrs. Charles Theals to a party and did not

3. Came across the St. John River. Belyea's had a store across the river from Carter's Pt.

Carter's Point and the St. John River, *ca.* 1928, from the neighbouring farm north of Carter's estate. The view looks across the river to Woodman's Point, Belyea's Point, and down the river towards Westfield. *(Source: Wood's Collection, John Fisher Memorial Museum)*

return until 20 minutes past twelve oclock they enjoyed themselves very much.

Tuesday 10th All hands at the potatoes gathered in 17'm bushels Mr. & Mrs. Wetmore and child, Mr. Whelpley and Mrs. & Mr. Porter with their child called in the morning, after dinner Miss Reading and Miss Underhill came to tea, potatoes very small today we had to hurry to get them in it was dark before we had done, cold wind from the North West, hard frost last night, all going well.

Wednesday 11th *Had a man to breakfast.*[4] All the children diging potatoes, finished the big hill only got 114 bushels off it, those very small, dug 20 bushels today, Emma, Maria, picking up in the morning after dinner Amelia, Davie, and E.M. went to Miss Purdy's, after tea the boy's took the boat to fetch them home bottled my *catchup*[5] and put it away, out of molasses and sent to all neighbours to borrow some but could not get any. It was blowing a gale all day from the North West but quite calm at …

Thursday 12th October 1865 Mr. O. Purdy sent me a quarter of lamb, raining in the morning after dinner Emma, Maria, Miss Davie, Joseph, Wilfred and Mrs Carter went over the river and took tea with

4. A guest who was requesting passage across the river or just traveling through the community.
5. See Recipe Section #104.

Mrs Jesse Belyea, the boys went up to *Mr McKeels Mill*[6] for sugar and tea, I went into the church Mr. Finley and two men at work, there Lucy, Ann, fainted away this morning not very well all day. Fred Wood very sick I went to see him, Mr Carter, sailed five weeks today.

Friday 13th It was very late when we got up this morning, after breakfast Wilfred and Joseph set Emma, Maria, and Miss Davie over the river they went to Mr Porters to dinner from there to Mr Smiths, Wilfred shot a partridge this morning the *olive steamer*[7] went down today for the first time she carried her passengers for nothing both up and down it being her first trip. I dreamed last night of seeing our house burn down Albert Lyon called to see us just when we were unloading the potatoes got in 6 bushels.

Saturday 14 Children digging potatoes got in 20 bushels Miss Davie went home Wilfred, Joseph and Emma Maria took her as far as *Doolans hill*[8] Mr. Purdy was here this afternoon he took Lucy Ann down to stay all night.

Sunday 15 It rained all day long there was not servercis [services] any where today.

Monday 16 It rained all night but was fine this morning, Mrs Marsdin *came to spin*[9] but it was so cold they had to empty the loomroom

6. Mr. McKeel Establishment located on west side of St. John River below Brown's Flat on 1862 topographical map.
7. A new steamer named the *Olive* – a paddlewheeler
8. Doolans Hill may have been near Doolans Brook which runs down through Carter Pt. Road, comes from Milkish.
9. Women would come into the household to board and spin materials into wool, yarn, etc.

and go up there so that they could have a fire Emma Maria had the head ache so they did not do much spining today. Wilfred, Fanny and Mrs Carter went to Mr. Hardings with the buckwheat found all well but he had not enough water to grind with so Wilfred put the grain in his cellar and left it there Miss H. Fowler, came out into the road and was very insulting to us about the children going into the orchard and carr[y]ing of the apples away after Mr Fowler had given them leave to pick up as many as they liked, I called as I returned to ask her what she ment by so doing she said she was a little excited paid Mr Clark at least Wilfred did six dollars and fifty cents.

Tuesday 17th The boys took their guns out in the morning and did not return until late at night, Lucy, Ann and Mrs Carter had to put the cattle, sheep and horses up they shot a partridge, Mrs Marstin and Emma spun four *skeins*[10] of *warp*[11] and one the day before making five in all.

Wednesday 18th Emma Maria and Mrs M spun two skeins warp each the rest of the children digging potatoes but we did not put them in the cellar, both rams loose among the sheep a beautiful warm day Mr. Wood, and daughters, came down at night for a while and fine fun we had.

Thursday 19 Mrs. Marstin and Emma Maria spun four skeins warp making in all twelve spun. Lucy Ann and Joseph went upon the hill to dig potatoes, Wilfred, Eliza, Fanny and Mrs Carter put the potatoes down in the cellar there was 20 bushels it began to rain as soon as we had nicely begun but we finished them it rained all day. Eliza put one of her toes out of joint, she put it in again, and I bandaged it up with the white of an egg.

Friday 20 Wilfred and Lucy Ann went to Mr. Harding for the buckwheat but it was not ground. Mrs Marstin and Emma Maria spun 2 skeins of warp each this makes sixteen skeins in all it has been blowing a dreadful gale from the South West all day today now it is blowing from the North West, Mr. Shaw, Mrs. Thomas Theal, and Mr. Wood, were here today. Eliza, and myself churned two hours and only got one lb of butter, I started the clock and it is going nicely. Mr Carter sailed six weeks yesterday.

Saturday Emma Maria washed and scrubbed children were diging potatoes out of the orchard upon the barn hill but I was sick and we did not put them in the cellar Still blowing a dreadful gale, Wilfred went down to Mr. Harding for the meal but was not done.

Sunday 22 cold and windy still blowing heavy it blew the boat *off her way's*[12] Wilfred and Joseph went over to Mr. Fenwicks, Emma

10. Skeins: yarn, silk, wool, etc. wound in a coil
11. Warp: the lengthwise, parallel threads fixed in a loom. To stretch rope yarns into lengths for weaving.
12. Boats were built on timbered frames called "ways". They would launch the newly built boat from these "ways".

The sand bar into the Long Reach section of the St. John River, referred to as Carter's Point, showing the house *ca.* 1900. The wharf is where the river traffic stopped. ***(Source: Wood's Collection, John Fisher Memorial Museum)***

Maria went to meeting in the morning the rest of the children did not go out.

Monday 23 It is still blowing we had snow, and hail by turns all day and bitter cold wind North West, Emma Maria and Mrs Mastin, had to turn out to dig potatoes all hands worked well. Mr. Wood came in the afternoon to help us it was so cold that they had to come in every now and then as ort's [to] warm themselves, we unloaded the potatoes at the middle room door, and put thirty bushels into the cellar, these are the last of the potatoes we have now got 194 bushels in the cellar, the wind lulled tonight.

Tuesday 24 There was a very hard frost last night there was ice this morning two inches thick Mrs Mastin, Mrs Carter, and the children turned out to pull the carrots and turnips. Emma, Maria, sick with a cold and sore throat. Wilfred started to go to Mr. Hardings for the meal he met Edward, Fowler, he told that Mr. Harding could not grind it until it rained again his mill being out of repair, we toped all the carrots and got them in the cellar by sun down then we brought the turnips, into the kitchen and toped them all after tea there then Mrs Mastin, and Eliza, scrubed the kitchen we had fifteen bushels of carrots and six bushels of turnip now we have to get all our roots into the cellar Wilfred took seven bushels of buckwheat over to Milkish to Mr. Davies, Mill, and left it there, Mr Davie, not having water to grind

so late in the day. Mr. Wood, told us that a young man named Williams went to Kingston for the Dr. to his father who was sick it blew so hard at night that the boat up set and they suppose that both were *drowned*[13] as the boat was found this morning bottom up on Mr. Orr's shore.

Wednesday 25th Emma, Maria, sick with sore throat. Mr. Coulter and Mr Davie called today The boy doing little or nothing after dinner Wilfred took me over the river to Mr. Devebers to see if there was any letters or newspapers and from there we went to see Miss Purdy it was ten oclock when we returned home it was a most beautiful day, just like a summer day quite calm the river like a sheet of glass the boys shot at some wild ducks, wounded several of them but did not get any of them. two men came *to get set over the river*[14] but Wilfred did not put them over.

Thursday 26th another beautiful day, and every one is wanting rain, the boys busy *hauling gravel on to the road,*[15] carried 26 loads both of them tired out and went to bed as soon as they had done *tea,*[16] Eliza, Emma, Fanny and myself took up all our roots, and trees, and burried them in a *hole in the garden,*[17] let the old sow out and she was wild with joy. Lucy, Ann, put Ned up in *stage house*[18] to feed him, Mr Rude, and Mr Thomas, Fowler called today, I borrowed twenty lbs of buckwheat meal. Mr Carter been gone from home eight weeks today, Mrs Mastin spun two skeins of warp making in all twenty skeins Mrs Mastin went down to *Mr Bunnels*[19] George McBeth, had his horse taken out of his field and drove very hard then they cut it shamefully and turned it into the field again.

Friday 27th A fine day Wilfred, and Joseph, carting gravel on to the road taken 26 loads. all hands spining warp turned four skeins of making twenty four skeins in all spun. Sis Wood came down this afternoon. Mr Appleby gave me a letter to read that was sent to Mr Holder. I churned all day but could not get any butter Lucy, Ann, churned all yesterday so we gave it up and empted the churn to make buckwheat cakes of.

Saturday 28 Joseph and Lucy Ann, carting gravel until dinner time when it began to rain and continued to rain all day I was glad to see the rain come as we shall now be able to get some buckwheat ground.

13. Saint John paper refers to storm but makes no mention of anyone drowning. Have not located reference in local history notes, nor can pinpoint Orr's shore.
14. Wanted transportation across the river.
15. Hauling gravel, using stone drag and horse, from an area of property to build up own private road.
16. Tea: light afternoon meal.
17. Hole in the garden: a large hole was dug in the sandy ground to store bulbs, shrubs, etc. over the winter for spring planting.
18. Stage house: the barn in which the stage-coach and horses were housed when Carter's Pt. was a stage-coach stop and tavern.
19. Bunnel's were down river neighbours.

Wilfred went up to Mr McKeels mill for molasses and tea we being out of both, Mr Samuel, Theal, came to see me this morning and staied some time. Mrs Mastin finished spining the warp today, Lucy Ann made some pumpkin pies today it is the first time she undertook to make them herself and very nicely she did them I have *mended four pairs of boots*[20] today, half past ten oclock at night I went to look at the boat she was broad side on the beach, beating so I came in and made the boys get up out of their bed and go and pull her up the way's are broken, the ram sick today, Eliza sick, and Emma, Maria, sick with her throat she as [has] been sick all week with sore throat.

Sunday 29th A damp day could not get over to church, Mr. Coulter preached in the *hall*,[21] the boys went down to Mr. Hardings and brought the buckwheat meal home with them at night, Eliza went to see Miss Pudry. William Purdy and Sarah Wood came in at night; Mr Wood was here also.

Monday 30th Wilfred went over to Milkish for the buckwheat meal Mr. *Davie*[22] sent me nearly a barrel of meal out of seven bushels of grain, Mr *Harding*[23] only sent me half a barrel of meal from six bushels of grain. Mrs Mastin and Emma, Maria spining, Lucy Ann, covered up my rhubarb, hops and sage with manure[24] for me Joseph *boiled the boiler*[25] three times today the boys carring [carting] gravel in the afternoon.

Tuesday 31st The boys carting gravel all day with both horses. The girls spinning, Lucy, Ann and Fanny in the kitchen all day I went up to see Eliza Fowler after dinner. The boys and Emma Maria went up to Mr Wood's at night. Mr Shaw came home with them, a very fine day Mr Brittain place over again today for the third time, Mr Whelpley not being able to pay for it.

Wednesday Nov. 1st Put the *salmon net*[26] out, Joseph and Lucy, Ann carting gravel after dinner in the morning the boys were *grappleing*[27] for the anchor but could not get it. Mr Wood came to borrow bran, he took 24 lbs he came this morning for some lime and a few bricks to repair the hall with, Mr Jessey Belyea and John Bruce came to night to bring the *winnowing*[28] machine home, the ram on the back been very miserable today, and the pig's very dirty, Mrs Mastin and Eliza spining, Emma Maria and myself out of doors

20. Eliza had a recipe to repair rubber boots. See recipe section #344.
21. Could possibly be the Temperance Hall at Carter's Pt.
22. Mill in Bayswater at Davie Brook.
23. Mill at Harding's Pt. Howard Heans, present proprietor of property, still has two mill stones from Harding's Mill.
24. Covered with manure to protect it for winter.
25. Had to heat all their water so boiled in large containers.
26. Net for catching salmon in river. When anchored at bottom would not sink but float on top water. See Recipe #129 and 136
27. Looking for anchor for to tie net.
28. Winnow: to separate grain from chaff by blowing a current of air. To blow chaff and refuse from grain by a current ore.

puting out the net and mending it another fine day but very cold I began to make my *hard soap*[29] tonight I have not seen a newspaper for some time I do not think they can be printing any in St John now.[30]

Thursday 2nd Nov. Emma Maria cleaning the hall, Wilfred had a pain in the back he could [not] do any thing, Lucy, Ann and Joseph carting gravel, Fanny in the kitchen, Mrs Mastin and Eliza spining, Mrs. Carter mending socks. Mrs. Thomas Theal here today. Mr Carter been gone from home nine weeks today.

Friday 3rd Received a letter from Mr Carter boys still carting gravel the girls spining Fanny was taken ill in the night with croup Mr Wood here to night. Jessey Belyea brought fan home again, Mr Shaw here today.

Saturday 4th Eliza, Lucy, Ann, Wilfred and Joseph, went up to Mr Holders to see the *ship*[31] launched the girls walked home and the boy's went up to Mr McKeels mill Mrs Mastin and Emma Maria did the Saturdays scrubing, Fanny very sick. Mrs Carter nursing her all day. It blew a gale last night and awoke every one in the house.

Sunday 5th It is blowing and raining this morning. The boys were at home all day and never cleaned themselves, nor cut us any wood for the day Emma Maria went meeting twice.

Friday 17th Eliza, Lucy, Ann, and Fanny have been sick. It took Emma, Maria, and myself to look after them. Eliza, and Lucy Ann are better, Fanny is still very poorly, I sent them all out for a sleigh ride for it is now the indian summer today is like a June day they are travelling upon the ice at Fredericton, the steamers are still going past here as far up as they can, the snow is all melting away here fast, Mr Shaw is here mending the chimneys he will [be] finishing tonight.

Saturday 18 Emma Maria, Wilfred, Mr Wood, Mr Shaw and Mr Henry Purdy went to town, they started at two oclock this morning I have been sewing all day mending the boys shirts and pants the day was very fine Eliza and Mrs Mastin did the scrubing, Lucy, Ann, carting the rubish away and hauling gravel to the side door Joseph runing about all day, after a boat to take *fish net up*[32] with but did not get one.

Sunday 19th I sat up last night waiting for the children to come home untill after twelve oclock but they did not come nor have they come home today. I have been in a state of great excitement all day,

29. See Recipe #133
30. The papers were being printed in Saint John, Eliza did not receive one.
31. The ship launched was the Mina, built in Long Reach. Had one and a half poop decks; two masts; square stern; wooden framework; carvel built. Measurements: Length, 112 ft., $^{2}/_{10}$; Breadth, 27 ft. $^{4}/_{10}$; Depth in Hold, 12 ft., $^{5}/_{10}$; Tonnage, 192.20. Owners at time of registry were Abraham B. & Edwin J. Holder and Samuel Scovil. Vessel dismantled and converted into a hulk in March 1902 at Maryland, England. There was much ship building taking place on the Peninsula at that time.
32. Taking up fish net they put in on Nov. 1st.

this afternoon it began to snow, and blow, the snow is now three inches deep upon the ground it is a dreadful night to be out

I cannot think what can be keeping the children or where they can be, Joseph is gone to bed sick, because Wilfred is not come home, Mr Wood as [has] been here three times to day to see if they had got home he came home yesterday in the steamer and went to the head of the reach to look after Mr Fowlers boat as some one stole it the night before but he could not find it, or hear any word about it, this makes the fourth boat that has been stolen of the shore this fall within one mile of us and not one of them been found. Stanly Joseph horse is very sick today also Fanny her finger is gathering in another place. Lucy, Ann, went to see Eliza, Fowler, who is very sick, the children read in the bible, said the catechism and are all gone to bed. I am siting to see if Wilfred and Emma, Maria, will come home and keeping good fires for them as it is very cold to night.

Monday 20 A very cold morning Wilfred came home in tow of a steam boat, Emma Maria was one hour behind her time so Wilfred came and left her in town Fanny and Stanly better Mrs Mastin and Eliza spining I had to get hot water to thaw the net with before we could get it of [off] the fence, but we got it off and put it out I, do not know how long it will remain there, I washed the filling that they have been spining.

Tuesday 21 Wilfred and Joseph went to St John to fetch Emma, Maria, home when they had been gone two hours it came on to storm wind, hail, snow, and then it rained. Lucy, Ann, put the the sheep, cows and horses up Eliza fed them and milked the cows. Lucy, Ann, fed the pig and boiled the boiler after night, we cut the wood and carried it in I was round every where doing nothing. Mr. Wood came to borrow half a bushel of salt to salt his pig with which he killed yesterday.

Wednesday 22nd The boys not returned from town I feel very anxious about them is rained all day, Eliza and Lucy Ann did all the barn work and cut the wood

Thursday 23 Wilfred and Joseph not come home today. I have been so unsettled that I could not do any thing. Mr. Wood and Edward Fowler here today Lucy Ann did all the barn work Eliza spining

Friday 24 Emma Maria and the boy's returned from town to night they could not come before because it blew so hard.

Saturday 25 Mr. Wood came to help the boys kill the cow (Dora,) Wilfred knocked her down, Jessey Belyea, and Sam, Belyea, came to look at the Dolphin, Joseph, caught also Mrs. Purdy, Mrs. Thomas Theal Mrs. Wood and many others. Albert Lyon was here today the boys did not do much or the grils [girls] either.

Sunday 26 The children did not go to church but we all read

in the bible then said the catechism after which each one read by themselves.

Monday 27 Emma Maria and Mrs Mastin washing, the boys pulling bushes upon barn hill after dinner Wilfred took Fanny any [and] myself over the river to see Mrs. Woodman

Wednesday 29 Emma, Maria, and Mrs Mastin were washing yesterday, and today, Wilfred plastering the kitchen, Joseph and Lucy Ann pulling bushes Fanny waiting upon Wilfred, Eliza spining myself looking after them all.

Thursday 30 Wilfred plastering, Emma Maria, and Mrs Mastin cleaning paint, Joseph and Lucy pulling bushes, Eliza in the kitchen, myself folding and starching clothes all day.

Friday, Dec 1st Mrs Mastin left here [to] go to Mrs Hardings, Wilfred still plastering, Joseph and Lucy Ann pulling bushes, Emma Maria cleaning kitchen, I was looking after the clothes ironing & all.... Fanny running in every ones way.

Saturday 2nd Wilfred and Joseph pulling bushes, Emma Maria and Eliza, cleaning. I was puting the clothes away and making ready for Sunday we could not get any wood cut so the grils [girls] had to cut their own wood.

Sunday, Dec 3rd We all started for the Neperis church but Lucy, Ann, and Eliza. When we got to Mr. Purdy's Fanny and myself straped [stayed] with Miss Purdy, and Obe went with them to church Mrs Drake was burried, Emma Lyon returned with them and we all took tea with Miss Purdy and returned home at nine oclock at night, we left Fanny behind with Miss Purdy.

Monday 4 Emma Maria and Eliza twisting yarn, the boys pulling bushes, Lucy Ann doing the kitchen work, I began to sp—ol [spool] the warp after tea we cleaned the *tripe*[33] we could not get the boys to cut wood at dinner time for they have got an old canoe and went of paddling in her with the dog in with them, it rained all afternoon and was very cold. Mrs. Wood came to borrow some candle wick.

Monday 4 (two entries, same date) Boys plouging, Emma Maria and Eliza spining, Mrs Carter washing yarn it is a beautiful day.

Tuesday 5 Boys on the hill at the bushes, girls spooling warp, Mrs Carter in the kitchen

Wednesday 6 The girls at the warp the boys about the house, myself in the kitchen, Mr. Humbart Fowler and Mr. Purdy here. It is very cold the cove froze over last night.

Thursday 7 All the grils [girls] warping the boys doing sundries

33. Tripe: the large stomach of ruminating (cud chewing) animals, prepared for food.

things [about] the barns Mr. Wood down at night Mrs Carter sick Fanny still at Mr. Purdy's one of my hens lay.

Friday it blew a perfect gale all last night from the North West, the boys had to get up in the night to take the fish net *out of the ice*[34] for the wind broke up all the ice. they had to get the horses to pull the boat up out of the way of the ice, it is bitter cold Mrs Carter sick and every one in the house, even the sheep, would not face the cold this morning Mr. Appleby came and Sarah Wood.

Saturday 9 The boys took the horses and cart to fetch a little birch for fire wood having no fire wood at the door, the girls cleaning, Mrs Carter looking out for her husband all day two men *crossed the cove,*[35] Mr. Obe Purdy brought Fanny home having been there a week, Mr. Wood, here and Mr. Williams.

Sunday 10 Wilfred went over to Mr. Devebers on the Ice for letters but there was none there after dinner both boys went to Milkish. Mr. William, Purdy, Mr. Wood, Mr. W. Waters, Mr. Obe Purdy, Mr. John, Lyon, Mr. J Belyea, Mr. James Theal, Mr. Alfred Theal and the Rev Mr. Coulter came in, they are skating all over the Ice. Mr. Carter sick and did not go out to church or meeting it is a beautiful day the children were all out skating.

Monday 11 Thomas [Purdy] [o]ver here twice, Mr. Jessey, Belyea, took the Ram, over in exchange for his, Mr. and Mrs. William Waters, and three children, came to spend the

[The entry stopped abruptly at this point.]

34. The net floated partly on top of the water so had to be removed or the ice would have cut it to pieces.
35. Crossed the cove between Carter's Pt. and Purdy's Pt. on the new ice.

Chapter IV

Study of the House at Carter's Point

Site History

The Carter's Point House, Kingston Peninsula, New Brunswick, was built on a sandbar stretching out into the Long Reach of the St. John River. When the present owner, Stan Whelpley,[1] planned to replace his well a few years ago he called in the well drillers, they drilled through 59 feet of sand then 128 feet of quick sand ... finally at 187 feet they suggested that they had best pull out the drill ... they retreated farther up the hill to find water. This house, built on less than a solid foundation by today's standards, has survived the test of time.

This was the site given to Amos Arnold and Titus Brown on the 1783 United Empire Loyalists Grant Map known as Land Grant #15 Kingston Peninsula.[2] Carter's Point lies in the northeast half of grant #15 owned by Amos Arnold at that time. It has not been proven that Amos was the builder of the original riverside home and stagecoach inn/tavern, although in the first deed of transfer from Amos to his brother, Oliver Arnold, the description of the property states: "... lying in Kings County, in the Province aforesaid on the south east side of the River Saint John known and distinguished in the map or plan of William Holland's first survey of a tract of land formerly called Sterling's Grant by being the North East half of Lot No 15...".[3] There is no mention of buildings. Over the years there has been some debate regarding the date of the original structure. Local oral history claims

1. Stan Whelpley's grandmother was John Wilfred and Eliza Carter's fourth child, Lucy Ann. The Will of John Wilfred Carter filed at the Kings County Registry Office assigns the property to Alfred Whelpley and Lucy Ann.
2. New Brunswick. Archives, 1783, United Empire Loyalist Land Grants.
3. Kings County Registry Office, Book B-1, Page 100; 1785 Amos Arnold sold to brother Oliver Arnold.

that a house was on the property when the grants were allotted and that the original house was actually pre-Loyalist. Considering that the French, Dutch and various others were travelling and settling along the St. John River before 1783 there is a case to be made, alas without documentation. The north-west wall was replaced several years ago and a small blown glass bottle was discovered in the wall, this bottle has been dated to around the end of 1600.

The property changed ownership several times during the first seventy years after the original grant.[4] This was probably due to the strategic location on the river. The stagecoach road to Kingston, then the Shiretown of Kings County, was in use and many sailing vessels were plying the waters of the St. John River. After James B. Lyon purchased the property in 1834,[5] he reassembled the original acreage of grant #15, and operated the stagecoach stop inn and tavern.[6]

John Wilfred Carter sailed up the St. John River and recognized the site as a future home, made arrangements for the purchase[7] and returned to Liverpool. He returned to New Brunswick in the fall of 1854 with his wife and family. According to Stan, the first time Eliza saw her new home was when the boat rounded the bend in the river and there it stood ... straight ahead.

Property History

The original house was a storey and a half, 40 feet by 30 feet post and beam structure, built on a random rubble foundation with a crawl-space. The house had the traditional layout of two rooms either side of the central hall, four rooms down and four rooms up, with a centre front dormer on the upper floor facing southwest (down river). The main stairwell ran from front to back. For the purpose of heat and cooking there were two chimneys with four fireplaces and one dutch oven. Viewing the floor plan from front to back it appears that the earlier living pattern entailed a large room on the left of the hall with divided, sliding doors, suggesting a double parlour; on the right of the hall front the room has a fireplace. The condition of this room suggests that it endured little traffic, probably a formal parlour. The kitchen, located at the back right, contained a fireplace with Dutch ovens. Still

4. Kings County Registry Office, Book B-1, Page 103; 1787, Oliver Arnold sold to Nathan Frink. No transaction located for the transfer from Nathan Frink to John Fowler. Book N-1, Page 233, 1817, John Fowler sold to Stephen Fowler. Book S-1, Page 273, 1827, Stephen Fowler sold to Peter Foshay.
5. Kings County Registry Office, Book Y-1, Page 176, 1834, Peter Foshay sold to James B. Lyon.
6. 1851 Census for Kings County, New Brunswick, Volume 1.
7. Kings County Registry Office, Book L-2, Page 35, 1854, James B Lyon sold to Benjamin Lawton. Book L-2, Page 130, 1854, Benjamin Lawton sold to John Wilfred Carter.

in excellent condition, the wainscotting around this room is chair rail height, one board 27 inches wide. These boards run the length of the original kitchen walls and provide good insulation.

The least changed of the structure is the facade. The original exterior shingles are pine 18 inches in length with 7 inches to the weather. The still serviceable condition of the lower front is due to the fact that this is not the "weather side" and that the area has always been protected with a verandah roof. The four windows in the front are the original six-over-six panes with some of the early glass intact. The watery glass appears quite bowed and shows about 3/16 inch of putty at the centre edges of the pane to hold in place. The door casing has a glass transom above and the door has a double cross pattern with a unique lock. The exterior walls of the original house are 10 inches thick.

The tavern (12 feet by 15 feet), located directly behind the kitchen, was separated from the house by an expanse of 10 feet 6 inches and was joined to the kitchen by a closed-in walkway. This section has been the least altered, allowing easy identification of the building materials. There is evidence of the original double door exterior entrance, of the door to the kitchen walkway and the separate fireplace and chimney. The interior wall finish of the tavern and the upper room was plaster over accordion lath. Stan suggests that a stairwell could have existed in the walkway to allow access to the upper room and it seems reasonable that this room would have been needed for accommodating guests. In Eliza's 1865 diary it is suggested that guests were accepted by her entry, "I had a man to breakfast". There is evidence to suggest that the Carter family never ran the business as a tavern. A post script added to the original 1854 hand wirtten agreement of purchase and sale between Lyon and Carter (with both signatures) states: "... it is understood that James B. Lyon is to have liberty to remove all stoves and franklins now in the houses on said lots, except the franklin in the parlour – and that he and his family are to have the privilege of remaining in and occupying that section in the said house to the east of the hall until the end of September next but shall not carry on any business therein after the said J.W. Carter shall take possession of said premises."[8]

Separate to the tavern was a one and one half storey building, approximately 12 feet by 24 feet, constructed post and beam on stone. The end section closest to the tavern contained a summer kitchen with fireplace and dutch oven, the opposite end section contained a machine shop. The base and exterior of this building exist today as a

8. Agreement of Purchase and Sale, 1854, James B. Lyon and John Wilfred Carter. Original copy from Stan Whelpley.

wood storage shed and garage. The fireplace and dutch oven have been removed.

At the back of the house, in the corner beyond the double parlours and adjacent to the tavern's walkway, an extension of two rooms, a chimney and a shed was added to the original structure. The exterior walls in this addition are not as thick as the original house. The shed style roof over this extension was extended from the main roof. Quite likely the rooms were used as the "new" summer kitchen and the dairy. The earliest known Carter photograph of the house shows this exterior angle and the weathering of wooden shingles suggest that this section is aged when Carter's acquire the house. In Eliza's diary of 1865 she mentions various activities taking place in the kitchen, including her son plastering. Perhaps it is converted to the main kitchen in this era as Eliza refers to the vegetable harvest being "topped" in the kitchen and stored in the cellar. The other room continued as the milk room or dairy. The *Morning Telegraph* paper of Saint John, October 7, 1865, editorialized about the rapid rise in the price of butter and advising country cousins to "... take advantage of prevailing rates and rush their stock to this market", there is a strong possibility that the industrious Carter's tried this venture although neighbours regarded Wilfred as a "gentleman farmer".

About 1890 the base of the house was enlarged from 40 feet by 30 feet to 40 feet by 40 feet 6 inches. This eliminated the walkway, thus joining the house to the tavern and adding a full second storey. Many changes were made to the interior as well. The main staircase to the second floor was reversed retaining the original hand rail, including the individual tapered balusters and the baluster return at the bottom. On the second floor front facade the pattern was repeated from the lower front creating two windows either side of the central door which opened onto an upper verandah. Between the original house and the tavern two rooms were added, one over one, allowing access from the second floor to the room above the tavern which was used by the Carter women as the weaving room. The main house was covered with a shallow pitched roof running from front to back, while the shed and tavern continued with a shed roof. Leakage problems occurred with this roof system so when Stan's father was 12 years old, about 1892, the roof was again replaced. This time with a mansard roof, thus adding 40 feet by 40 feet 6 inches of open, upper floor space.

At some time (not in Stan's memory) the Dutch ovens and the fireplaces in the parlour have been removed, a couple of windows have been covered over and a stairwell has been added to the new back room making another access to the second floor. The tavern lost the chimney and the door to the walkway, but gained new access to the main house through the shed. Stan, as the resident historian and

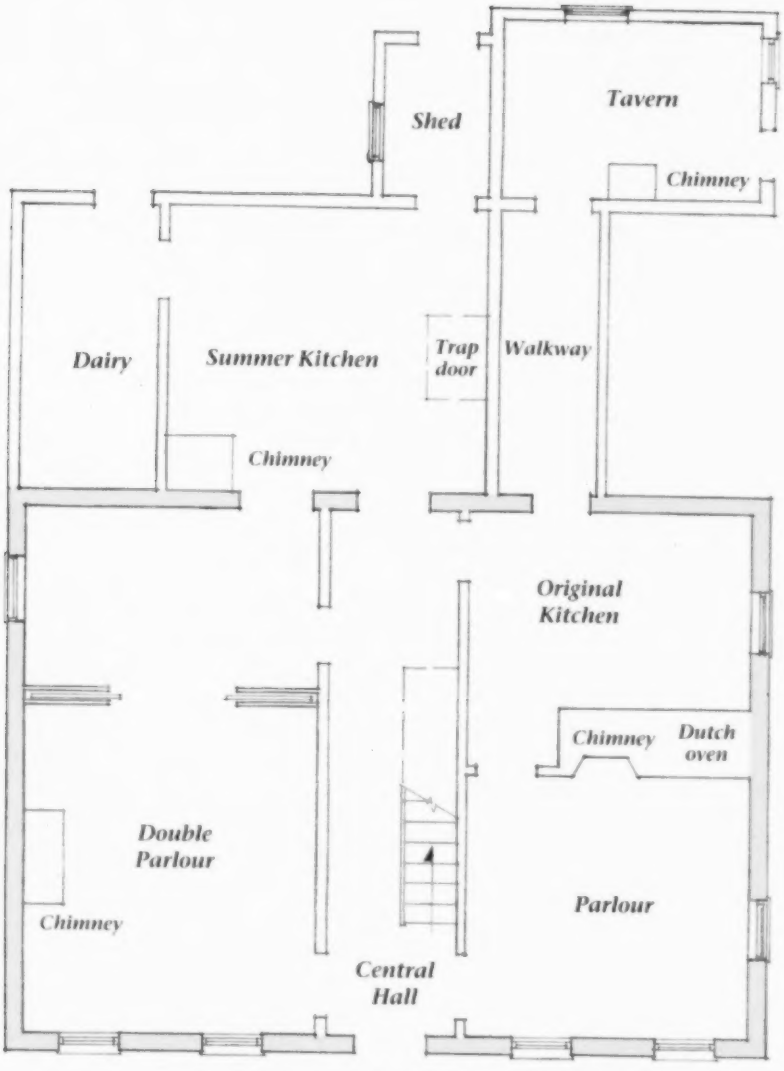


Diagram of the Carter House as it was *ca.* 1854.

handyman, can quickly identify points of change throughout the house. Recently, when he was doing some repairs to an interior wall, one that was originally an exterior wall, he was impressed to discover five 5 inch by 7 inch studs in about a three foot space, making it almost a solid wood wall. As well as being able to identify the depth of the original walls he was also able to ascertain that there was no insulation.

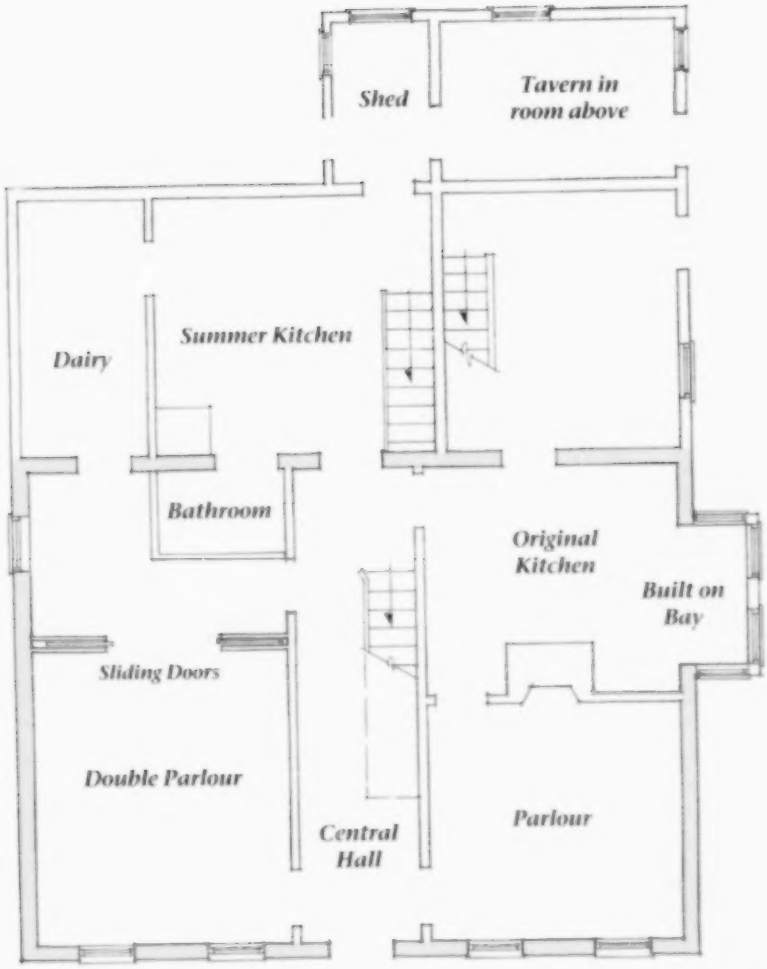
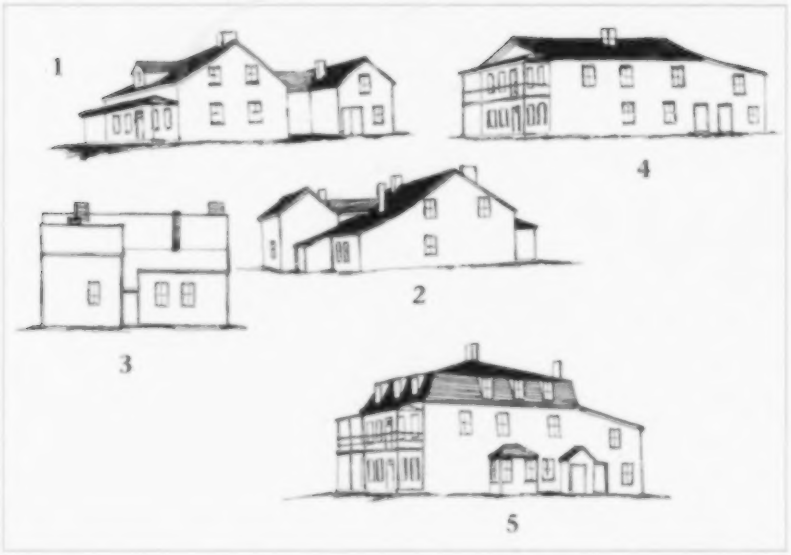


Diagram of the Carter House as it was after 1892.

When the house was divided to accommodate two family living, a four windowed extended bay was added to the original kitchen to allow Stan's mother a good view of the driveway. The double door in the tavern was removed and made smaller. In the new kitchen stairs replaced the trap door and ladder to the cold cellar, which was converted from hemlock crib work walls to stone and mortar walls. And, of course, Stan has the drillers proof that this house has stood proud over 200 years on shifting sand.



First period: *ca.* 1783–1854
Evidence: hewn & pit sawn framing;
wooden pegs,
hand-headed
cut nails;
split board lath;
horse hair plaster
forged hinge and
latch.

Second period: *ca.* pre-1854
Evidence: square & wire
nails;
hewn & pit
sawn framing;
door hardware.

Third period: *ca.* 1892
Evidence: stock ash;
mature cut nails;
circular sawn boards;
photographs;
stone & mortar.

Elevations showing the exterior evolution of the Carter House.

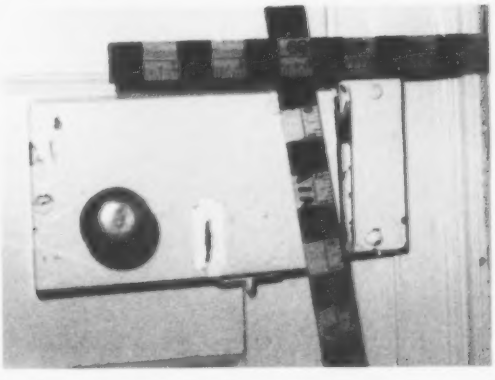
1. **Front and side elevation showing the storey and a half, with dormer, walk-way and tavern.**
2. **Back and side elevation showing the summer kitchen, dairy and shed exterior.**
3. **Back elevation showing the variations on roof lines, four chimneys.**
4. **Front and side exterior showing the upper covered verandah, the extended main house with shallow pitch roof, the addition of the side door and the tavern roof alteration.**
5. **Front and side elevation with the altered main house roof, side bay and small porch. (1996: the small porch has been removed.)**

Front view of original storey and a half house. Note the window in the dormer with 6 over 6 panes. The windows, shutters and shingles below the verandah roof remained intact and in use in 1996. Note the "board on board" verandah roof. *(Source: Stan Whelpley)*

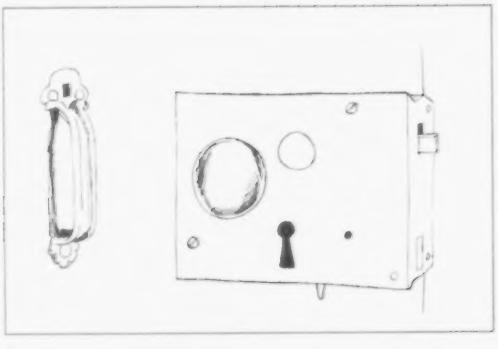
Whelpley House at Carter's Point, view of back of house. *(Source: Parks Canada, Canadian Inventory of Historic Building [CIHB], 1971)*

Whelpley's House at Carter's Point, N.B. *(Source: Parks Canada, CIHB, 1971)*

Back view showing the summer kitchen and shed, with shed roof. The summer kitchen chimney, the chimney in original kitchen, the walk-way wall and roof leading to tavern. *(Source: Stan Whelpley)*



Lock on front door.



Left, hand wrought latch on the back-shed door.

Right, large front door lock measuring approximately 6 inches by 4 inches.

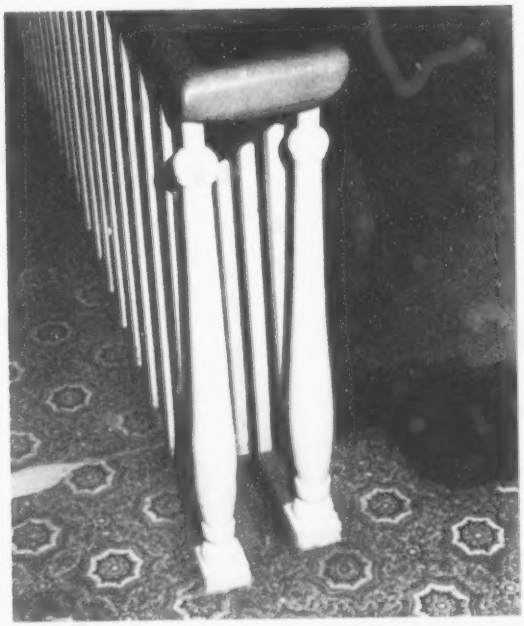
Original front door still in use in present day house. *(Source: Parks Canada, CIHB, 1971)*

Original sliding doors between double parlours showing one door completely open. *(Source: Parks Canada, CIHB, 1971)*

The Franklin fireplace that Carter requested remain in the house in the Purchase of Sale Agreement between himself and James Lyon. *(Source: Parks Canada, CIHB, 1971)*

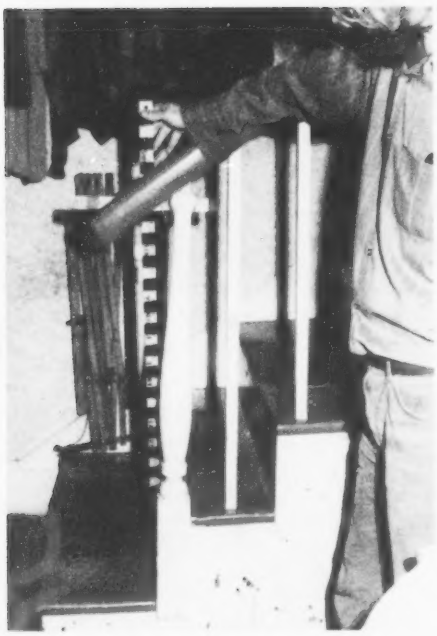
Curtain rod and window, front parlour. *(Source: Parks Canada, CIHB, 1971)*

Stone in the basement at the base of the chimney. *(Source: Parks Canada, CIHB, 1971)*

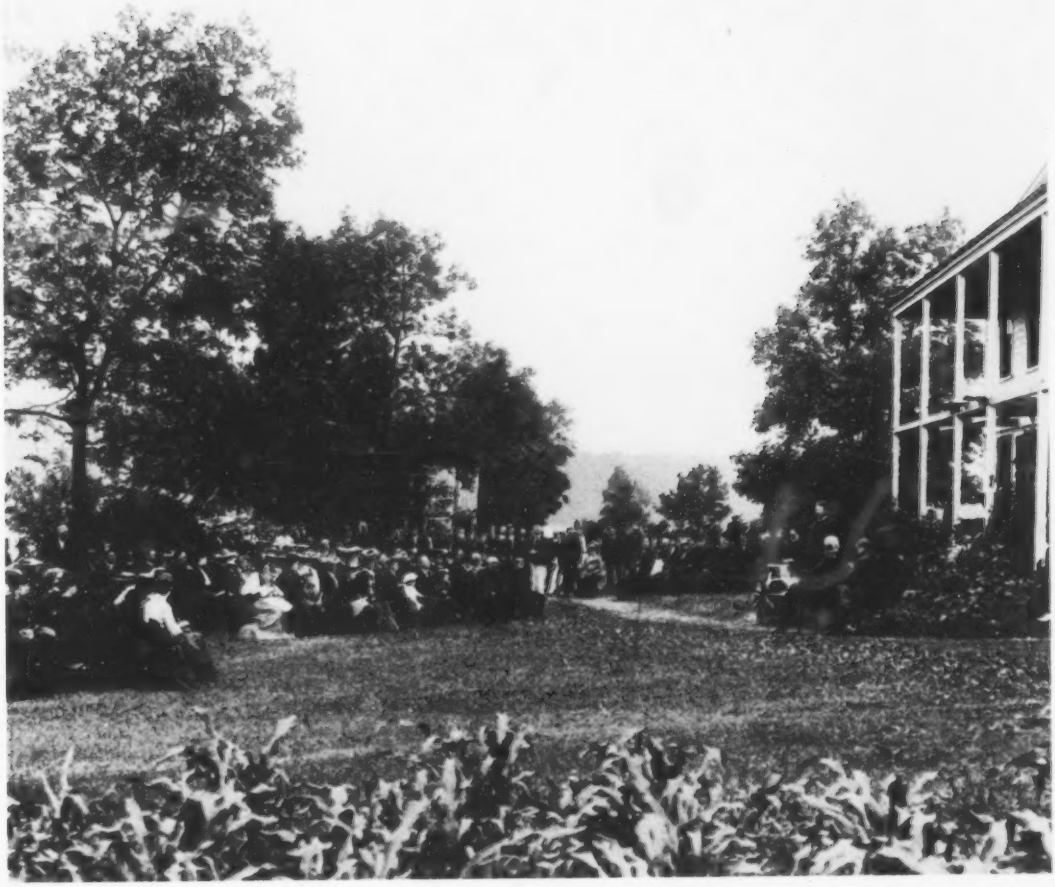


Baluster return. *(Source: Parks Canada, CIHB, 1971)*

Door from the main hall into the original kitchen of the house. *(Source: Parks Canada, CIHB, 1971)*



Stair baluster and rail. *(Source: Parks Canada, CIHB, 1971)*



Royal Kennebecasis Yacht Club outing on the lawn at Carter's Point. House has been renovated to a two storey house, showing shallow pitch roof with a southern style verandah, posts and shuttered windows. *ca.*1890. *(Source: John Fisher Memorial Museum, Wood's Collection. Photo by Isaac Erb)*

Chapter V

Eliza's Treasures

Not only did Eliza leave a legacy in her writings, she also left a legacy in her tangible items. Four generations of Carter's and Whelpley's have prized and preserved the family memorabilia and heirlooms that reflect Eliza's life and times. From Eliza's furnishings and sea voyage mementos, to the Family Bible and photos, each family member has cherished and treasured their bequest of such a grand heritage.

Upon their arrival in 1854, Capt. and Eliza Carter brought with them furniture from England, as well as various "souvenirs" from the many voyages at sea. The furnishings and memorabilia that have endured were obviously Eliza's treasures. She took such care in preserving and presenting this collection that it became family tradition to continue to do so.

At one time Eliza's treasures, always carefully guarded by her heirs, had residence in the great house. The room containing the majority of her prized possessions was a museum unto itself, with period wall and floor coverings adding to the authenticity and charm of Eliza's collection. It became a room of reflection for an era gone by and fired the imagination of visitors.

Eliza Cox Carter, keeper of the journals, born August 12, 1821; died February 26, 1899. *(Source: Stan Whelpley)*

Captain John Wilfred Carter, born July 4, 1813; died October 23, 1883. *(Source: Stan Whelpley)*

Piano that Eliza Carter brought with her on voyage from England to New Brunswick, 1854. Empire period. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Chaise Longue of the Empire period. Veneered curved back and front. Solid wood in the turned legs. A flame scroll on arms. Original covering. Empire Period Furniture was between 1840 and 1860. Eliza could have received this furniture as a wedding gift, or acquired it before her departure to New Brunswick. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Form of Empire period balloon back chair with understated cabriole legs. Horse hair seat with original cloth covering. Original finish on wood. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Goffering irons used to crimp curtains, etc. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

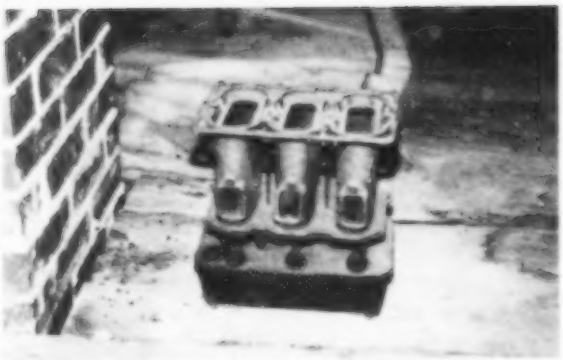
Veneered extension table typical of the Empire period. Column legs with bun feet and a split base. When table is extended the columns pull apart and stand as in a row. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

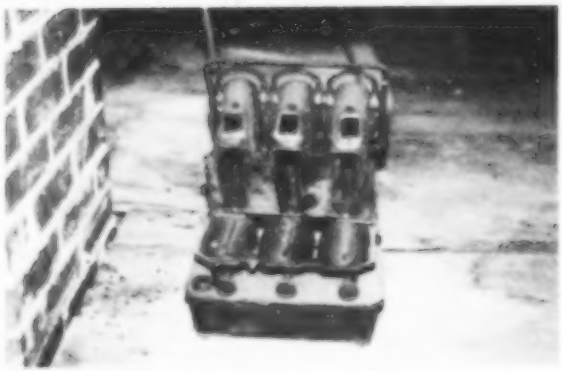
Tip Top table, veneered, with round base, typical heavy pedestal of Empire period furniture. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Mosaic ceremonial holder crafted in India. It is shown holding the key to the front door of the Carter House. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Telescope used by Captain Carter on his many voyages. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Toasting fork, possibly, even though it is short; and a candle snuffer. To extinguish the candle, cut the wick, and the burning portion falls into the scoop on the scissors. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*





Kerosene, portable, cooking stove. Unique little stove with three burners which may be lit all at once or just one at a time. If cooking with a large pot, one would place it on all burners. The piece was acquired following the Carter's arrival in New Brunswick. It was possibly used on board ship by Captain Carter and his crew and was used along the St. John River by members of the Carter family when ice skating or ice fishing. The first view shows the stove as it would have been used, and the second view shows it with the wick area open. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Handcuffs and billy jack used by ship captain, John Wilfred Carter. The cuffs are roughly forged with a screw tightener. A screw key is inserted for demonstration. (Note Canadian dimes to give dimension) The billy jack (billy club) has a leather centre with weighted ends and is made to easily slip up one's sleeve. *(Source: John Fisher Memorial Museum, Kingston Peninsula, New Brunswick)*

Chapter VI

Eliza Carter's Recipe and Remedy Book

January 1846

A brown, hard covered, leather bound book in fair condition 4 1/4 inches by 7 inches in size.

The book in which Eliza kept her record of recipes and remedies. Dated January 1846.

The recipes and remedies in this journal were collected by Eliza from 1846 to 1890+. Many of the entries are in Eliza's handwriting, while others seem to be written by her family, neighbours and friends. The entries cover a great deal of subject matter with no divide in content between the kitchen, illness (for man or beast), weaving, dyeing fabric, polishing or worldly advice.

The following record has been transcribed as written, with [ ] indicating proper spelling or our interpretation of the word. Much of the footnote information has been procured from a 1900 version encyclopedia and dictionary. Variation on the spelling of some words has occurred over the years. "Receipt" often occurs in place of "recipe", "Do" stands for "ditto" throughout, and assorted weights and measures are often combined in one entry.

Note that the number of entry jumps by 100 at entry #232, with the next entry being #333. We believe the person entering a recipe listed the following number for the next entry. Perhaps this was a custom with which all were familiar. Eliza kept an index at the back of her book where all entries were listed in numerical order.

The quantity of poisonous substances one may have had on their property during this era of self sufficiency is impossible to imagine.

Much of the ingredients listed below would never be allowed in the hands of a doctor today, let alone a pharmacist or scientist, without scores of paperwork. It must have been a most innovative, extraordinary and arduous time to live!

1 **Snow Soap**
2 lbs of best yellow soap cut in very small peices put into a brass kettle with 7 lbs of snow when dissolved add 2 tablespoonfuls of salt, let it simmer 3 hours without stirring, then boil 1/2 an hour stirring it frequently take it off the fire and add 6 pense worth of oil of lavender 6 of *ambergris*[1] 1 *dram*[2] of *cassia*[3] 6 *grains*[4] of *musk*[5] stir it well together then put into dishes after remaining in them a few days turn it out and cut in pieces, dry them gradually wrapt in paper

2 **Lemon Pudding**
The juice of 3 lemons 6 eggs leaving out the white of two 1/2 lb butter warmed 1/2 lb sugar a little ginger, nutmeg and lemon peel grated a glass of spirits put a paste round the dish an hour will bake it.

3 **To Demode Beef**
Take a round of beef of large size rub in 4 ounces of saltpeter finely powdered let it stand a day or two then season with 1 lb of common salt let it stand in the pickle a *fortnight*[6] turning and rubbing it every day and about three times a week add a little common salt when the fortnight is expired take it out and rub 2 ounces of allspice all over it well; and boil it

4 **To Make A Soda Cake**
Take 1 lb of flour 1/4 of butter 1/2 lb of sugar 1/2 of *currants*[7] 3 eggs and a teacupfull of new milk; a teaspoonful of carbonate of soda should be rubbed into the flour before the milk and eggs are added a few *carraway*[8] seeds and candied lemon according to taste, to be baked in a moderate oven one hour and half.

5 **Ginger Bread**
2 lb of *Treacle*[9] 2 lb of Flour 1/2 lb Sugar 1/2 of Butter 2 oz of ginger 2 oz of candied peel 1 lemon put the treacle butter and sugar into the oven to melt then gradually add the other ingredients

1. ambergris: a waxy substance obtained from sperm whales; used in perfumery.
2. dram: a unit of weight, 60 grains or one-eighth of an ounce.
3. cassia: a coarse variety of cinnamon, especially that obtained from Cinnamonum Cassia of the Laurel Family; referred to as Chinese or Bastard Cinnamon; aromatic oil used in perfume.
4. grains: 24 grains = 1 Penny Weight, 20 Penny Weight = 1 ounce
5. musk: one of strongest odours or perfume in nature from the Tibet Musk.
6. fortnight: 14 days.
7. currant: shrub of genus Ribes, native to colder climates. Its tart black, red, or white berries are used for jellies and sauces.
8. carraway: biennial herb native to Europe. Small seeds are used medicinally and for seasoning pastries and liquers.
9. treacle: syrup obtained in refining sugar similar to molasses; originally an antidote against poison.

6 A Souffle Pudding
Lay some sponge cake soaked in wine on your dish, then pour a good custard over it and bake a few minutes beat the whites of six eggs to a strong froth, place it over to appear like rock then brown it and send it to the table

7 Maccaroons
1 lb of almonds 1 1/4 *lump*[10] of sugar the whites of 4 eggs the almonds to be blanched and pounded in a mortar the sugar to be added by degrees and baked to a light brown in a very slow oven

8 A Tart
2 ounces of loaf sugar 2 ounces of butter 2 eggs beat up with a table-spoonful of marmalade a perserve and put into a puff paste baked 20 minutes

9 Gingerbread
3/4 lb of Flour 1 lb of sugar 6 ounces of butter 1 oz of ginger 2 oz of candied peel rub the flour sugar ginger and candied peel well together then rub butter in lightly put on tins and bake in rather a slow oven

10 A Rice Cake
1 lb of ground rice 1 lb of *loaf sugar*[11] powdered but not sifted the yolks of 12 eggs and the whites of 8 to the beaten seperately for twenty minutes mix in the rice, sugar and whites of eggs by degrees, then grate the rind of a lemon and squeeze the juice upon it into the cake and then beat all up together for twenty minutes. If the oven is too warm it will sink instead of rise although it requires rather a gentle oven.

11 Yellow Blanche Mange [Blanc-mange]
1 pint of boiling water poured upon 1 oz of *Isinglass*[12] or gelatine keep stirring it until nearly cold, then beat the yolks of 8 eggs the whites of four the peel of three large lemons with the juice Brandy, Wine and Sugar to taste let it all boil together a few minutes then strain it when almost cold put it into moulds

12 Blanche Mange
1 pint of good New Milk with 1/4 lb of loaf sugar 1/2 oz of Isinglass the peel of half a lemon, two tablespoonfuls of Brandy two of Sherry put together into a kettle quite cold and stir one way until nearly boiling then put it into moulds quite dry

13 Fun Balls
1/4 lb of butter 6 oz of sugar 1 lb of flour 1 egg mix all well and roll it with sugar into what shape you please

10. lump: piece of sugar lumped together in a small mass.
11. loaf sugar: cone shaped loaf or mass of hard, refined sugar.
12. isinglass: a pure commercial form of gelatin prepared from the air bladders of certain fish, especially sturgeon.

14 Pork Pies
4 lb of lard to be well rubbed into 1 *Stone*[13] of flour and 1 quart of boiling water will be sufficent to make it into paste
4 oz of pepper 5 oz of salt and a little mace to 20 lb of meat

15 Lemon Cheesecakes
Take the grated rind of a large lemon 1/2 lb of loaf sugar shifted 1/2 lb of butter 5 eggs the whites to be taken out and a spoonful of good cream.

16 Sponge Cake
Beat the yolks of 12 eggs 1/2 a hour put in by degrees 1 1/2 of loaf sugar sifted whisk it well beat the whites of the eggs to a strong froth whisk them well with your sugar and yolks beat in 14 ounces of fine flour with the grated rind of two lemons bake in a hot oven

17 To Perserve Rhubarb for Dessert
Take the thickest rhubarb you can and its weight in loaf sugar cut it in pieces of 2 oz 8 inches long draw the juice 24 hours to 2 lb of fruit put 1 oz of the best *raw ginger*[14] the rind and juice of a lemon boil them in the juice seperately from the fruit 1 hour then put in the fruit and give it a good boil

18 To Preserve *Sibereen*[15] Crabs
Boil a pint of water 1 1/2 of loaf sugar to a fine clear syrup strain it and let it become cold pare the crabs and to this quanity of syrup put a 1 lb of fruit and simmer slowly till tender carefully remove each crab seperately and pour the syrup over them when a little cooked add orange and lemon peel boiled tender

19 A Xmas Plum Pudding
1/2 lb of currants 1/2 raisins chopped fine 1/2 lb of suet 1/2 bread crumbs 2 oz of candied peel 2 spoonfuls of flour the grated rind of a lemon 6 oz of sugar a glass of Brandy 4 or 5 eggs well beat boil 4 hours

20 To Make *Buns*[16]
1 lb of flour 1/2 lb of butter 1/4 lb of loaf sugar 1 oz of carraway seed 5 eggs a little *carne* [or carm]

21 Apple Cheesecake
Take the pulp of 6 or 8 apples roasted, the yolks of 2 eggs well beaten 2 spoonfuls of good cream a little lemon peel and juice nutmeg and ginger, 1 spoonful of brandy sugar to taste, all to be well beaten together and a good *puff paste*[17] in a flat dish bake 1/4 of an hour

22 Scotch Bread
2 lbs of flour 1 lb of butter to be melted sugar and seeds to taste mix

13. stone: 14 pounds in Great Britain.
14. raw ginger: nonprocessed or noncrushed ginger.
15. Siberian crab apple.
16. buns: small cakes raised and slightly sweetened; often flavoured or spiced.
17. puff paste: a spongy cake dough.

the seeds and sugar with the flour then put in the butter to be baked in a slow oven

23 Raspberry Cream
Rub a pint of fruit through a *hair sieve*[18] mix cream with it and sweeten to your taste

24 Potato Pudding
Crush 12 oz of boiled potatoes very fine or work them through a cullender, beat 5 eggs with sugar lemon and a glass of wine mix them well with the potato", and add as much cream as will fill your dish with a paste round the edges

25 Pease Pudding
Boil the *pease*[19] to a pulp and work them through a sieve mix 3 eggs 1/4 lb of butter and a little pepper with them boil on a *shape*[20]

26 Mince Meat
2 lb of apples 2 lb of suet 2 lb of currants 1 lb raisins 1 large lemon juice and peel 2 oz of candied peel 1 oz of citron a *gill*[21] of brandy 2 lb of fine moist sugar 1 nutmeg

27 To Cure a Ham – 30lb
1 lb of Salt 1/2 *bay salt*[22] 1/4 lb *Salt petre*[23] 2 oz of black pepper mix them well together rub the ham thoroughly 4 days until the whole be used then take 1 lb of treacle and rub on it let it lie in pickle 1 month turning frequently and basting it with the liquor

28 Rice Blanch Mange
5 tablespoonfuls of ground rice steeped in a pint of new milk, the milk put in at different times while steeping sweeten with sugar cinnimon a little lemon peel put into a mould, when cold turn it out, then either whip a little cream with a glass of wine and a little sugar and pour over it or decorate with *sweetmeats*[24] which may be put into the mould

29 To Bake Lemon Cheesecakes
... that will keep a long time 1 lb of loaf sugar broken as for tea 1/4 of butter without salt, 6 eggs the grated rind of 2 large lemons with the juice put all into a pan stir it over a slow fire till the thickness of cream put into small pots when cold tie it over with paper and keep it in a dry place

30 Stiff Raspberry Cream
Dissolve 1 oz of isinglass in a little water the rind of a lemon three tablespoonfuls of softed sugar, whisk it with the juice of the lemon till

18. hair sieve: made of hair, in whole or part.
19. pease: peas in quantity or collectively.
20. shape: a blanc-mange, jelly or other dish cooled and shaped in a mold.
21. gill: a liquid measure equal to 1/4 pint.
22. bay salt: salt obtained from natural evaporation off sea water in a pond or basin.
23. salt petre: white crystalling compound used as a food preservative.
24. sweetmeats: nuts or fruits preserved in sugar.

partly thick and stiff then add it to the cream with as much juice of raspberry as will colour it running through a sieve the[n] add a tablespoonful of *noyrau,*[25] wet your moulds before you put it in, this quanity is sufficent for two moulds

31 A Good Whip for a Trifle
A quart of good cream a large wine glass of sherry the whites of 2 eggs well beaten a little lemon peel and sugar to taste

32 To Make Mustard
9 oz of mustard 4 oz of bay salt and 1 pint of water the bay salt to be boiled in the water and mixed with mustard when cold

33 *Vermecilla*[26] Pudding
Take 4 oz of vermaulla boil it in a pint of new milk until it is soft Then put 1/2 pint of thick cream 1/4 lb of butter the same of sugar the yolks of 4 eggs beaten bake it without a paste in an earthen dish (The same recipe will do for a rice pudding using the rice instead of the vermecilla

34 To Cure Tongues
1 lb of salt 6 oz of sugar 2 oz of salt petre 2 quarts of water boil 5 minutes put in boiling hot upon the tongues

35 To Cure an Ox's Liver
Christmas is the proper time to do it; wash it well in cold water and drain it well, take 1/4 lb of saltpetre 2 oz of course sugar 2 oz of treacle rub well with saltpetre and then with the other ingredients let it lie 24 hours then rub it with common salt turn it everyday for 3 weeks then hang it up to dry a slice liver with an onion a little mace and a bit of mashed bread stewed together make a good gravey kind of roast game or poultry

36 To Make a Cake
1 3/4 lbs of flour 1/2 lb of butter rubbed in 3 parts of a pint of new milk Lay it in a sponge with a large spoonful of *casia*[27] then add 3 eggs 1/2 lb of sugar 1 lb of currants 2 oz of candied peel

37 Ingredients for Indian Pickle
Take 4 oz of Ginger *bruised,*[28] 2 oz of whole white, Pepper, 2 oz of all spice, 1/2 oz of *cayanne pods,*[29] 2 oz of Turmerick, 1/2 lb of Mustard, 1/4 lb of Bay Salt, 1/4 lb of Mustard Seed, and one gallon of Vinegar

38 Little Shoes
Cast on 20 stitches increase 1 stitch in each row for 5 rows; knit 7 rows, knit off 12 stitches, and then on a third pin knit 12 rows of

25. noyau: a cordial made from brandy sweetened and flavoured with orange-peel and the kernels of peach stones, bitter almonds, etc.
26. vermicelli: little rolls or threads of paste; or a composition of flour, eggs, sugar & saffron used in soups and stews.
27. casia: (*Cinnamomum Cassia*) a coarse variety of cinnamon.
28. bruised: to crush or grind small.
29. cayenne pods: the dried and fro... pods of red peppers.

those that remain Cast on 12 stitches, on the same pin opposite the 12 taken off, knit 7 rows then deminish one stitch in each row for 5 rows and finish off, gather round with the third pin and knit 12 rows which when seam'd up form the part round the ankle

A. Cox

39 To Knit A Little Hood

Set on 82 stitches and knit 36 rows upwards take it down and join up the back take 10 rows for the roll in the front set on 84 stitches for the *curtain*[30] and knit 26 rows 12 oz of hood

40 To Make Everton Toffee

Six oz butter $^{1}/_{4}$ lb treacle $^{1}/_{2}$ lb sugar mix them together on the fire and boil it thirteen minutes then add 3 oz butter and boil ten minutes longer

Mater [Mother]

41 To Polish Mahogany

Take a quarter of an oz of the finest white soap grate it small and put into a earthenware vessel with a pint of water hold it over the fire until the soap is dissolve then add the same quanity of white wax cut into small pieces and three oz of common wax as soon as the whole is mixed it is ready for use then dip your flannel into your varnish and rub it on your furniture when it has stood a quarter of an hour use your hard brush then polish with some clean flannel this will produce a polish like a mirror

42 A Pound Cake

Beat a pound of butter in an earthen pan till it is like a thick cream then beat in 1 $^{1}/_{4}$ lb white sugar nine eggs till it is quite light put in a glass of brandy a little lemon peel shred fine then work a pound and a quarter of flour into it put in your *hoop*[31] or pan and bake it for an hour

Mater

43 Small Plumb Cake

Take half a pound of butter half a pound of sugar the same quanity of currants rub one pound of flour into your butter then put in your other articles and mix the whole with the yolks of four eggs and the whites of two drop the paste on your tins and bake it in a nice oven until brown

44 A common plumb cake

Of sugar, raisins, currants and butter take of each one pound mix four or two pounds flour and eight eggs well beat 1 teacupfull of *barm*[32] and one good milk or a sufficient quantity to make it of a light consistancy

Mater

30. curtain: piece protecting neck and shoulders.
31. hoop: a circular metal baking dish.
32. barm: used to leaven in bread as to make it swell (yeast).

45 Juged Hare

Take six small onions the rind of a lemon a few pounded cloves half a nutmeg a little cayenne pepper pounded mace clove pepper and common pepper and salt one lb of bacon cut small and three spoonfuls of flour put all into a stew pan cover with paper and stew three hours

Mater

46 Cowslip Vinegar

To one gallon of water one pound and a half of good brown sugar to every five gallons of water one peck of cowslip *pips*[33] full measure boil the water and sugar together about five minutes and skim it when nearly cold put in the flowers and a little yeast let it work two or three days then put all together in your cask and let it stand nine or ten months at least; only tie a paper over it and prick holes

Mater

47 To Make Everton Toffee

Put one pound of good moist Sugar, four ounces of fresh Butter and four tablespoonfuls of good Vinegar, into a clean Saucepan, or preserving pan; set it over a moderate fire, and boil until crisp.
Loaf Sugar and white wine Vinegar will give the Toffee a more delicate appearance, but they will add nothing to its goodness or flavour

48 Pickled Lemons

Take 50 lemons grate the rind of them rub them with dry salt and let them remain in the salt for nine days turning them every day rinse them well in cold water and dry them with a cloth, take of mace, ginger, cayanne pods of each one ounce to a gallon of vinegar, warm the vinegar and spice together and pour it over the lemons, tie them up hot and let them stand in a cool place. (2 ounces to the gallon)

49 Lemon Pudding

Two lemons grated and squeezed The yolk of five eggs well beaten a 1/4 of a pound of loaf sugar crushed fine a 1/4 of a pound of fresh butter melted then mix them well together a puff paste the paste to be half baked through before the ingredients are put in.

50 To brew Sugar Ale

Put one peck of malt, and 14 gallons, of cold water into your *furnace*[34] and boil it one hour, then strain it off and put it into the furnace again, with 12 lbs of sugar, and one pound, of Worster [possibly proper name] hops, and boil it one hour and a half. then strain it and when nearly cold add one pint of good barm, and put it into your barrel, let it stand a week, then rack it, and put in 1/2 a lb of lump, sugar, and a few dry hops, it will be ready to tap in a month.

51 Small Cakes Almonds

Break 4 eggs, upon lb of Loaf, Sugar, pounded fine, beat it well, and

33. pips: the seed of an apple, orange, or similar fruit; the seeds of the cowslip (primrose) or the rootstock of the cowslip.
34. furnace: a small apparatus in which fuel is burned for culinary purposes.

then add one pound of fine flour, and three ounces of bitter almonds, blanched, drop it on your tins, and bake in a slow oven

Recipe as expressed below

52 Spasm or Cholera

3 *Drachms*[35] of Spirits *Champhor*[36]
3 do " *Laudanum*[37]
3 do " *Oil of Turpentine*[38]
30 drops " Oil Peppermint

One teaspoonful in a glass of weak brandy and water for Diarrhoea and one tablespoonful in a glass of weak brandy and water for Cholera

53 Soda Cake

Mix intimately in 2 lb of flour, 2 drs [drams] of carbon soda 2 do common salt ninety grs. of *tartaric acid*[39], half a lb of butter, 1 lb currants and half a pound of brown sugar spice
Mix all well together with milk, in which the butter has been warming, into a thick batter and put into the oven immediately

54 Apple Jelly

Peel and core your apples and put them into salt and water as they are done, to keep them from changing colour, when all are done put in the water a juice of lemon and rub the apples well with it, boil them in as much water as will just cover them, till quite of a pulp, an then through a flannel to strain, and to every pint of liquor have *eather*[40] less than a pound of sugar, boil the sugar first with a little water, then pour in the apple juice and boil together quickly for twenty minutes, put into moulds and cover with brandy papers, it will keep a long time

55 Macaroni dressed Sweet

Boil two ounces of macarroni in a pint of milk, with a bit of lemon juice, and a good bit of cinamon, till till pipes are swelled to their utmost size without breaking, lay them on a custard dish, and pour a custard over them hot, serve cold. Vermicella answers equally as well but requires to be less done

56 Seed Cake

1 lb of flour, 1/4 lb butter, 1/4 lb sugar, 2 oz candied lemon 2 eggs, a few caraway seeds, and a good teaspoonful of Baking, Powder, Mix all lightly together with a little milk

57 White Cakes

1 lb flour, 1/2 lb lump, sugar, powdered 1/2 lb butter, 5 eggs a

35. drachm/dram: a unit of weight; 60 grains or one eighth of an ounce.
36. camphor: (*Cinnamomum Camphora*) distilled from the wood and bark of the camphor tree. Used in medicine and perfumery.
37. laudanum: tincture of opium: a poisonous, narcotic drug.
38. Oil of turpentine: from terebinth tree (*Pistacia Terebinthus*). Used in medicine.
39. tartaric acid: acid present in the juice of grapes, oranges, etc. obtained commercially from tartar.
40. eath: easily.

teaspoonful of Baking powder, and a few drops of the essence of Almonds, mix all well together with a spoon then drop them on a buttered paper sprinkle white, sugar on the top of each

58 Another way to make Almond Cakes
Rub 2 oz of butter into 5 ounces of flour, 5 ounces of pounded lump sugar, beat an egg, with half the sugar, then put it to the other ingredients, add 1 ounce blanched almonds and a little almond, flavour, roll them in your hands, the size of a nutmeg, and sprinkle with fine lump sugar, they should be lightly baked

59 For making Boots Waterproof
2/3 lb *Tallow*[41] and 1/3 lb *Rosin*[42] boiled together and applied hot with a paint Brush on both sole and upper

60 To Polish (above)
after the above had been on for 24 hours. One ounce of bees wax and a teaspoonful of *lamp black*,[43] rub this mixture onto the boots with a little turpentine, but not before the fire

61 Lemon Pudding
Boil 1/2 an hour half lb suet, 1/2 lb bread crumbs, the rind of 2 lemons choped very fine a little nutmeg the juice of the two lemons 2 eggs 1/2 lb sugar butter the basin

F.C.

Sauce for the Same
1 tablespoonful of sugar the same of butter rubbed well together with two teaspoonfuls of flour, melt it but not boil it add a little water wine or spirits

F.C. 1851

62 Buns for Invalids
Take 1/4 lb of butter melted which while warm add to 4 eggs, 1/2 lb of lump sugar, 1 lb of flour with a teaspoonful of *volatile salts*[44] dissolved in a tablespoonful of milk mix all well together then add 1/2 lb of currants, or seeds to taste to be baked in a quick oven as soon as made N.B. Beat the eggs seperately boil the butter and pour upon the eggs while hot then add the sugar, flour, and salts

Aunt A. 1852

63 Sugar Vinegar
To every gallon of spring water put 1 1/4 lb of the clearest sugar; boil and skim the liquor as long as any scum rises put it into a tub, let it stand till cool enough to work and then put in to it a toast spread with yeast, of a size proportioned to the quanity made, let it ferment a day or two then beat the yeast into it put it into a barrel with a piece of tile

41. tallow: fat from beef.
42. rosin: oil from plants.
43. lamp black: fine soot of pure carbon formed by the substances as oil in a lamp, tar in a kiln.
44. volatile salts: salts, as ammonia, that evaporate without residue.

or slate over the *bung hole*[45] and place it in the sun. Make it in March it will be ready for use in August

E.C.

64 A Small Soda Cake

One pound of flour 1/4 of a lb of sugar 1/4 of lb of butter, 1 oz of caraway seeds, 6 oz of currants, 1/4 oz. of candied peel 2 teaspoonsfuls of soda, in half a pint of warm milk

E.C.

65 Receipt for Patent Barm

Boil for 20 minutes 1/2 an oz of hops with 5 pints of water boil and mash 1/2 lb of potatoes mix the whole together and strain it through seive, then add 1 1/2 ounce of brown sugar, the same of flour, set it to work at blod [blood] warm with 1/4 pint of patent barm keep it in a warm place to work when the head falls it is fit for use, it must not be bottled before it is cold. It is about 10 or 12 hours in working fit for use if kept at moderate heat which it should be, everytime you make fresh barm wash out your bottle with boiling water before you bottle it, shake it up before you pour it out of your bottle keep it in a cool place in hot weather

William at Suttar Sept 20 1852

1 oz hops
5 quts [quarts] water
1 lb potatoes
3 oz brown sugar
3 oz flour

66 Salad Dressing

30 eggs, the best cream 12 1/2 oz best olive oil 12 1/2 oz best vinegar 30 oz mustard 4 oz salt 1 1/2 oz rub the eggs and oil together then add the cream gently and the vinegar drop by drop

M.C.

67 Stew Rabbit

Cut half a dozen onions small and boil them well add a little dry'd sage, cut your rabbits up small add bacon to your liking and pour the onions over them and bake one hour and half thicken with flour and milk and when done add half a pint of *porter*[46]

M. Carter

68 To Clean Tins

1/2 lb soft soap 1/2 lb *rotton stone*[47] boil in one quart of soft water boil half an hour

69 To Place The Cards [Index]

1, queen, 2, 8, 3, knave, 4, 9, 5, king, 6, 10, 7,

MC

45. bung hole: the small round hole in the side of a cask.
46. porter: a dark coloured malt beer.
47. rottenstone: a soft, decomposed rock from which lime has mostly leached out, a siliceous limestone, used for polishing.

70 Potato Yeast

[Ed: Blank entry – according to index named Potatoe Yeast. Perhaps a clipping had been glued in here.]

71 Tomato Sauce

Bruised tomatoes one gallon salt 8 oz in three days squeeze out the juice. To each half gallon of juice add *shallots*[48] 4 oz black pepper 1/4 oz boil for half an hour and strain; add mace allspice, ginger, nutmegs of each half an ounce *coriander*[49] seed & *cochineal*[50] of each 1/4 of an ounce simmer gently for 1/2 an hour and when cold bottle

M.C. Carter W.W.L

72 Lord Fullertons Curry powder

Coriander seed	oz		3 1/6
Powdered Mustard	oz		1 1/4
Turmerick	"		3 1/9
Black pepper	"		1 1/1
White ginger	"		1 1/6
Cinnamon 6 drachms			1/4
cardimoni seed[51]			1/.
cummin[52]		1/2	– 1/2

the above to be well mixed

73 To Dye Red

To one pound of red wool. 1 oz of *Alum*[53] put 1 lb of yarn lay a layer of red wood chips the same of Alum and then the wool repeat until your jar is full let it stand nine day's in an earthen or copper pan near to the fire so as to be always warm

R.Clarck

74 To Dye Green & Yellow

Dye a pale blue first then add *Fustic*,[54] and Alum, the same will collour yellow without the blue

R.Clarck

75 Ball for bloody Urine

Powdered *catechu*[55] 1/2 oz, Alum 1/2 to 1 oz, *Cascarilla Bark*[56] 1 to 2 dr *liquorice*[57] powder and treacle g-s [?] to make 1 ball

48. shallots: a small onion-like vegetable.
49. coriander: (*coriandrum*) of parsley family, used in flavouring pastries.
50. cochineal: a scarlet dye obtained from an insect.
51. cardamom: (*Kardamomon*) the fruit of various Oriental plants of the ginger family. Fruit contains aromatic seeds.
52. cuminum: an annual plant whose seeds have bitter, warm taste with aromatic flavour.
53. alum: aluminum potassium sulfate used in dyeing. Any of a class of double sulphates; astringents in medicine, manufacture of baking powder.
54. fustic: yellowwood used as yellow dye stuff. Yellowwood: ornamental leguminous tree with clusters of fragrant white flowers, native to South East United States.

76 Black Ball
Bees wax 8oz tallow 1 oz *gum Arab*[58] 1 oz lamp black just to mix, use for blackening leather.

77 Common Sealing Wax
Brown rosin 19 oz, bees wax 1 oz Melt together.

78 Ginger Beer
Lump Sugar 3 lbs, Bruised ginger 2 oz, cream of Tartar 1 oz flavour with lemons or the essence, 4 galls [gallons] of boiling water, when cool enough add yeast

79 Lotion for Mange in Cows
Corrosive Sublimate[59] 2 dr, Spirit of salt 1/2 oz, water 1 pint, mix

80 Lemon Pickle
Cut 6 lemons, 1 lb salt garlic 6 cloves, horse Radish scraped mustard of each 2 oz cloves, mace, nutmegs, Cayenne pepper of each 1 dr vinegar 4 lbs.

81 Blacking
Bone black[60] 1 oz small *curn*[61] water 1 lb brown sugar gum arab of each 1/2 oz, if required to be very shiny the white of an egg

Another Blacking
Bone black 4 oz trecle 8 oz 1 lb vinegar 1 lb the white of an egg

81 Patent Ink
Log wood shavings, powdered *gall*[62] of each 2 lb *pomegeanate bark*[63] 4 oz *green vitriol*[64] 1 lb gum Arabic 8 oz water 1 gall

82 Black Japan for Leather
Boiled linseed oil 1 gal burnt *umber*[65] 8 oz *asphaltim*[66] 3 oz boil, & add oil terbinth[67]

83 Treacle Beer
1 1/2 oz hops boil in one gall of water for half an hour treacle 1 lb a little yeast & ferment.

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55. catechu: derived from certain East Indian and African plants. Astringent extract rich in tannin; used medicinally, in tanning and dyeing.
56. Cascarilla bark: aromatic bark of West Indian shrub used as a tonic.
57. liquorice: a plant of the pea family bearing blue flowers; its dried root, for extract, used in medicine.
58. gum Arabic: a gum which flows from the Acacia tree in Arabia, Egypt.
59. corrosive sublimate/mercuric chlorid/bichloride of mercury: a white crystalline, poisonous, chemical compound of chlorine; formed by subliming a mixture of mercuric sulfate and sodium chloride. In very dilute solution it is used as antiseptic.
60. bone black: animal black, fine carbon obtained by calcining bones and used largely in filtering.
61. curn: a very small portion, an indefinite number.
62. gall: a bitter fluid secreted by the liver; especially the gall of the ox in making water colour paints.
63. pomegranate bark: bark of pomegranate tree of the Myrtle family; fruit used in drinks, rind and flowers used as powerful astringent.
64. green vitriol: copperas: ferrous sulphate, a greenish crystalline salt: sulphate of iron.

84 Ointment of Sparmacite [*spermaceti*][68]
White wax 2 drahms sparmaciti 6 dr lard 4 oz's

85 Iceland Moss Jelly
Iceland Moss 4 oz, water 1 1/2 pints white sugar 4 oz's

86 Isinglass Jelly
Isinglass 2 oz water 2 pints, boil to 1 pint strain and add milk 1 pint while sugar candy 1 oz

87 Blacking Paste
Rape Oil[69] 3 oz *Oil Vitriol*[70] 3 oz and next day add trecle, *Ivory black*[71] of each 3 lbs, *stone blue*[72] 6 oz vinegar sufficient to make it in a paste

88 Blacking Balls
Adip. porc.,[73] carae fl *ana*[74] 1 oz bone black fulig[o], lamp sacch, *rubi*[75] ana 8 oz double glue size 4 oz 2 Bone black 8 oz *gum tragac*[76] 1 oz *sacchar*[77] candi 2 oz water 8 oz used for blacking leather

89 Harness Makers Jet
Take one drachm of india a quarter of an ounce of isinglass half an ounce of soft soap four ounces of glue one penny worth of *logwood rasping's*[78] and one quart of vinegar – boil the whole together over a slow fire till reduced to one pint A small quantity is then to be taken up on a piece of clean sponge and thinly applied to harness, books etc. taking care they are previously well cleaned.
N.B. A small quantity of sulphate of iron green vitriol would perhaps greatly improve this.

John Wilfred Carter

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65. umber: brown earth used as pigment; colour obtained from it; burnt umber: reddish brown pigment.
66. asphaltum: (Asphalt) an amorphous, brownish-black, or black odorous, combustible mixture of different hydrocarbons; mineral pitch; hard bitumen. *bitumen*: mineral, any native mixture of hydro-carbons, oxygenated, as naphtha, and especially asphalt. Brown paint made by mixing asphalt with drying oil, used by artists.
67. terebinth: a small tree often called the turpentine tree as being the original source of turpentine.
68. spermaceti: the sperm oil of the head of the sperm whale and other cetaceans; used in pharmacy as the basis of ointments; called also *cetaceum*.
69. rape oil: oil expressed from rape seed, today known as canola seed.
70. Oil vitriol: sulphuric acid.
71. Ivory black: carbonized ivory used as a pigment to produce black.
72. stone color: the colour of a weathered rock; especially bluish gray.
73. adip. porc.: abbreviation meaning pork fat.
74. a/na: in medicinal terms, an equal quantity of several ingredients.
75. rubric: instruction in red.
76. gum tragacanth: used as a stiffening agent in textiles, in making medicines and mucilage.
77. sacchar: of, like or containing sugar.
78. logwood raspings: grating to a fine powder of the *logwood*: heart-wood of a central American tree containing a dark red colouring principle used to dye dark colours.

90 Lemon Syrup
one pound of loaf sugar to a pint and a half of water boil ten minutes strain it off to cool and then add a few drops of oil of vitriol and oil of lemon to your taste

91 Linement for Sprains &
One raw egg well beaten half a pint of vinegar one quarter of an ounce of spirits of wine one ounce spirits of turpentine a quarter of an ounce of camphor these ingredients well beaten together then put in a bottle and shaken for ten minutes after which to be corked down tightly to exclude the air in half an hour it will be ready for use to be rubbed in two or three times a day

92 To Waterproof Cloth
Take one gallon of rain water dissolve in it one quarter of a pound of brown soap dip the articles into it then without wringing dip them again into the following mixture one gall rain water with half a pound of alum dissolved into it hang them up to dry without wringing

Another

Take 1/2 gall boiled lineseed oil 2 oz *litherage*[79] & 2 oz *sugar of lead*[80] boil them all together for twenty minutes

93 Sprains & Wounds
A *Jack*[81] of oil of Lavender
Dr *Tincture*[82] of *Mhyr*[83]
1/2 Dr *Spirits of Wine*[84]
1/2 Dr *sal Amoniac*[85]
1/2 Dr *Opodildock*[86]

94 For Sore Heads
Creosite[87] ointment a little to be applied every night

95 To Freshen Beer
Pound a small piece of *copperas*[88] very fine and then cork well

79. litherage: lead monoxide (also called massicot) yellow or red substance used in the manufacture of pottery, glass, varnish, drying oils, rubber cement.
80. sugar of lead: lead acetate, poisonous white crystalline compound, used in dyes, waterproofing compounds, and varnishes.
81. jack: old English measure of 1/2 pint.
82. Tincture: tinge of colour; medicinal solution; slight flavour.
83. myrrh: a yellow brown, gummy resinous substance of a bitter, aromatic taste and spicy fragrance, used in medicine, perfumery and incense. From myrrh shrub.
84. spirits of wine: ordinary alcohol.
85. ammoniac or gum ammoniac: gum resin prepared from milky exudation from stem of *Dorema ammoniacum*, plant native to Iran, India, and Siberia. Used in porcelain cements and in medicine as an expectorant.
86. opodeldoc: a liniment, composed of soap, camphor, alcohol, etc. Also, a kind of healing plaster.
87. creosote: heavy oily liquid, as strong antiseptic, obtained by distillation of wood tar. Active principle is guaiacol. Creosote oil used as preservative of timber and meat.
88. copperas: ferrous sulphate, a greenish crystalline salt (green vitriol).

96 Lemonade for Sickfolk
Two ounces cream Tartar
1 lb refined sugar
1 gall boiling water when cold ready for use

97 Bowl Complaint
Half an ounce of laudnum
1/2 oz *eather chloric*[89]
one oz tincture of rhubarb
Mix well & two teaspoonfulls in 1/2 a glass of brandy a sure cure ...

98 To Perserve Butter
Take two quarts of best common salt 1 oz of sugar one oz of common saltpetre take one oz of this composition for one pound of butter work it well in to a mass and close it up for use

99 Latham Receipts for Cattle
An equal part of Mealless yeast and boiled milk with flour 1 quart a dose

100 Looseness
An egg and salt

101 A Drink for Calving Cows
Aniseed[90] sauced fresh and a few onions all boiled together then add a little flour

102 Sick Sheep
A teaspoonful of Turpentine a second dose if required
Sheep if very sick give an egg and salt a little salt and thickened milk upon the egg and salt the Milk given twice a day

103 Grafting
Graft apples in May and plant out in November

104 Tomato Catsup
Take tomatoes and boil or scald them, strain to two quarts of juice add three oz cloves, two of black pepper two nutmegs a little cayenne pepper & salt boil the liquor for half an hour let it cool add a pint of the best vinegar cork it tightly and put in a cool place – garlic

105 To pickle Tomatoes
put them in strong brine for three days put them in layers with small onions a pieces of horse radish in your jars pour your vinegar on cold first spiced as for peppers put a spice bag into every jar

106 Tricopherous [*trichology;*[91] trichosis]
Take one oz castor oil mix it thoroughly with a pint of alcohol and

89. ether chloric: light, colourless volatile liquid with aromatic odour, used as an anaesthetic by inhalation producing unconsciousness and insensibility to pain. Prepared from sulphuric acid and alcohol.
90. aniseed: the fragrant warm-tasting seed of the anise plant of the parsley family; used as perfume and flavouring.

add 1 drachm half an oz of the tincture of *Cantharides*[92] – colour with *alkanet*[93] root chips. Tincture of Cantharides one oz spanish flies in six oz of alcohol for 24 hours
In using the lotion the head should be brushed smartly with a hard hair brush then apply the lotion with a piece of sponge the head brushed again and a silk night cap put on apply just before going to bed,
Erasmus Wilson F.M.S.

107 Tomato Preserves
Scald and peel your fruit to one pound of fruit add one pound of white Sugar let them stand over night take the tomatoes out and boil the syrup removing the scum put in the tomatoes and boil gently twenty minutes remove the fruit and boil until the syrup thickens on cooling put the fruit into your jars and pour the syrup over it add a few slices of lemon to each jar

108 Crab Apples
To be done the same only boil the lemon and add a teacup of water to each Pound of sugar

109 Linement
G. Richardson
Two ounces of gum camphor half an oz spirits of amonia two oz Alcohol one of rain water one tablespoonful dry salt –

110 For Wounds in Horses
N.Belyea
Essence of Salt & tincture of Benzoin equal parts

111 *Founder*[94] in Horses
Bleed in the neck hold up head as in drenching and then give about one pint of salt with a little water enough to wash it down then bathe the hoofs with spirits of turpentine this will relieve the horse in thirty minutes the bleedings arrests the founder in the blood the salt in the bowls and the turpentine in the legs

112 Marking, Ink
One sixpence worth of *lunar caustic*,[95] in an ounce bottle full of sharp vinegar hang it in the sun in four days it will be fit for use
– preparation take *pearlash*[96] the size of a nutmeg to every gill of water

113 Salve for Burns
take two parts of olive oil to one of laudanum

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91. trichology: science that relates to human hair.
trichosis: any disease of the hair.
92. cantharides: a white crystalline compound found in Spanish flies and other insects. It has extensive applications in medicine and pharmacy.
93. alkanet: root of a plant of the Borage family used for red dye.
94. founder: to cause internal inflammation and great soreness in the feet of a horse so as to make lame.
95. lunar caustic: fused nitrate of silver.
96. pearlash: a white, alkaline salt, commonly known as potash. When purified, called pearlash, salts of tartar, etc.

114 To Mend Iron Pots
Mix finely sifted lime with the whites of eggs till it forms a thin paste then add some iron filings apply this to the fracture the vessel will be as sound as ever

114 Cup Cake
A teacupfull of Sugar a teacupfull of Butter a cup of water a little *seberatus*[97] as much flour as will mix

115 To dye Browm
Alder and Hemlock wash with soft soap

116 To Dye Purple
white maple bark and a little copperas

117 Yellow
Fustick and Alum
1 lb of dye to 1 lb of Wool
yellow and red to be made in a brass pot

118 Obstruction of Urine in Horses
Glister[98] thin gruel three pints common salt three tablespoons full Ball Camphor 2 drams Nitre 1 oz formed into a ball with treacle

119 Worms in Horses
Prepare your horse with a bran mash and let your dose be adapted to the strength size and condition of your subject by these rules if your horse be thorough bred & delicate in form give the following

Calomel[99]	1 1/2 dram
Lineseed Meal	2 drams

honey to form the ball. – give the ball last thing at night & let him remain without food until morning then give him a warm bran mash at night give him the following

Barbodoes aloes[100]	5 drams
Gentian[101]	2 drams

formed into a ball with honey

120 Tar Linement

Barbadoes Tar	2 oz
Spirits of turpentine	2 oz
Opodeldoc	4 oz

well mixed together and the bottle kept closely stopped

97. saleratus: baking soda (sodium or potassium bicarbonate).
98. glister: to increase the heat of by supplying fuel; to be bright.
99. calomel: mercurous chloride, a preparation of mercury, used as a purgative; heavy, white, tasteless compound used in medicine.
100. Barbadoes tar: a mineral fluid of the nature of the thickened fluid bitumens of a nauseaus, bitter taste. A very strong, disagreeable smell. Red, brown colour; melts and burns with much smoke; recommend for cough and disorders for the breast and lungs.
101. gentian: plant native to Germany. Root has a yellowish-brown colour and is used as an ingredient in stomache bitters - bitter taste.

121 Soda Soap
One pound Common, soap
One pound washing soda
One Gallon water

John Gaines

122 *Peppermint*[102]
Simple syrup Hÿ or a quart and oil of peppermint six drops warm the syrup or mix after you make before it is quite cold Loaf sugar Hÿ water 1 quart

123 Lemmon Syrup
Sugar Loaf Hÿ Water 1 quart Tartaric Acid 4 drams Essence of Lemmon 6 drops add the acid and lemmon just before it goes cold

E. Cox McD.

124 Black Dye
Strike black dye with *vitrol*[103] and the colour will never stir

124 For Scab in Sheep
Take 2 lb of tobacco leaves and boil in 12 gallons of water 1/2 lb of *helibore*[104] root 6 oz of Sulphur vivum 1 lb soft soap and 4 oz of *arsenic*[105] put in a bag, and boil well together. When cool dress the parts affected and along the back by parting the wool using a bottle with a quill in the cork – Look them over a few days after and where needed use a little more

W. Carter

125 Bowell Complaint or Pure chemical Soap
Pour 12 qts soft-boiling water upon 5 lbs unslacked lime then disolve 5 lbs of washing soda in 12 qts of soft boiling water mix the above together let it remain from 12 to 24 hours for the chemicalizing then pour the clear liquid off do not disturb the sediment then add 3 1/2 lbs of clarified grease and from 3 to 4 ozs of rosin boil this compound together one hour, pour off to cool cut up into bars for use the cost 3 1/2 cents per lb
do not make this soap (note added to bottom)
this is not a good receipt (note added down)

Tribune

126 Poisonous Rash
Simmer Lilac flowers in crem [cream] for poisonous rash

Dr. Hardey

102. peppermint: aromatic European perennial herb naturalized in the U.S.; is a typical mint grown for its oil and its derivative, menthol.
103. vitriol: sulfuric acid.
104. hellebore: powdered root of plant used in medicine, as evacuant and alteratives; poisonous. Black hellebore, Christmas rose/flower.
105. arsenic: chemical element used in making pigments, weed killers, insecticides (Paris Green), poison gas; in dyeing textiles, in tanning, and in medicine. It is a strong poison. Known in three forms: silver-gray crystalline, metal-like, brittle solid; black, amorphous form; yellow, crystalline solid.

127 To Prevent the Fly on Turnips and cabbage
Soak the seed in tobacco water for 12 hours then dry them a little
Douglas

128 Ear Ache
Tobacco & roasted onion drop one drop into the ear

129 Salmon net
Block 6 inche an 1/8 of an inch set 5 stitche increase 1 stitch every fathom untill you [have] 35 stitch that is the inshore net then set up 30 stitches increase one stitch evey fathom until you have 45 stitches on then net on 20 fathoms more that is for the outside net then set 35 stitches and net 8 fathoms this is for the pound mind and always increase on the same side of the net as that is the bottom of the net
(154 136)

130 Gaspereau Net
Block 2 inches and 7/8 of an inch
85 stitches deep net it 30 fathoms long

131 Cup Pudding
A cup of suet 1 of mollasses 1 of buttermilk a little seleretus and 3 cups of flour steam 3 hours

132 Pickle for Fish
Do Not take rain or river water as it will spoil Fish, Pork or beef

134 Hard Soap

Six pounds	of Soda 2 oz's
six pounds	of greese
three pounds	of Lime
four gals	of water
2 oz's	of sassafras oil

boil the soda lime and water together pour it out in something to settle & let it stand all night then put the greese into the boiler with all the water that is clear boil half an hour or until it is thick then take it out to cool it can be cut out (See YELLOW SOAP #187)
Mrs D Lyon

135 [Cure for Heaves in Horses]
One tablespoonfull of oil of vitrol mixed well in one pint of new milk which mix well into a bran mash to be given once a week for three consecutive weeks

136 Salmon Net 1862
Begin with 45 stitches net 20 fathoms then decrease 1 stitch every fathom for 35 fathoms for the main net. then set up 45 stitches and net 8 fathoms this is the pound set up 45 stitches again and net 10 fathoms for the outside hook then set up 45 stitches more and net 6 fathoms for the inshore hook (129 & 154)

137 Miss Purdy's Cup Cake
2 cups of sugar 1 cup of butter 4 cups of flour 4 or 6 eggs, 1 cup of new milk and 1 teaspoonful of soda or selertus
March 61

138 Brimstone & Treacle
2 oz cream tartar 4 oz flour Brimstone 1 lb treacle, mixed a desert spoonful or so for an adult

Edward Pearson 1860

139 Brimstone Ointment
2 oz flour Brimstone
3 oz lard mixed well

E Pearson

140 Shingles
1 dram of sugar of lead to one pint of water, dress them with it 3 or 4 times a day plaster with lard and keep the bowels open

141 Ginger Snaps
1 cup butter 1 cup of molasses 1 1/2 tablespoonful ginger, 1 teaspoonful of seleretus mix stiff roll out and bake

A Fowler

142 Cottage Pudding
1 pint of flour 2 teaspoonful of cream tarter 1teaspoonful soda 3 teaspoonsful of melted butter 1 cup of sugar 1 cup sweet milk 1 egg mix all together grease your dish and bake half an hour serve with sauce

143 Poverty Cake
3 eggs 1 cup of butter 1 1/2 cups of sugar 1 1/2 cups milk 3 cups of flour 3 teaspoonsful cream tarter 1 1/2 teaspoonful soda

144 Another Ginger Snap
1 cup butter 1 cup lard 1 cup of sugar 2 cups molasses 1 tablespoonful ginger seleretus they require a deal of flour roll them thin bake quick the longer you keep them the better they are

145 Sebastipool Pudding
4 teacups flour 1 teacup of raisons 1 teacup suet 3 parts of a cup of molasses 2 eggs 2 teaspoonsful soda 1 pint milk

Mrs Reading

Salmon Net [Ed: No number and blank entry.]

146 Silver Cake
Take the whites of 12 eggs 5 cups flour 3 cups white sugar 1 cup butter 1 cup sweet milk 1 teaspoonful cream tarter and half a teaspoonful of soda.

W. Purdy

147 Gold Cake
The yolks of 12 eggs 5 cups flour 3 cups sugar 1 cup butter 1 1/2 cups cream 1 teaspoonful cream tarter 1/2 teaspoonful of soda

W. Purdy

148 Icing for Cakes
1 1/4 lbs sugar to whites of 4 eggs

149 Harrison Cake
4 eggs 1 cup moist sugar 1 cup molasses 1 cup butter 1/2 lb currants, 1/2 lb raisins 1 teaspoonful saleratus, spice to taste 4 cups flour

H. Fowler

150 Sore Throat
Take alum, saltpitre, cayenne pepper, turpentine and vinegar for the inside and *mullen leaf*[106] well soaked in strong cold vinegar put black pepper upon it and apply the smooth side to the outside of the throat and lay on bed

"Dr" Peters

151 Pigs [big blank] **Antimony**
1 quart of new milk, some *shamber ley*[107] and a teaspoonful of sulpher, if the pig takes fits give a dose of salts

152 Ointment for Sores
One cup of fresh butter ten cents *Venus Turpentine*[108] five cents *Red Perciptate*[109]

Mrs N Belyea

153 Mild Ointment
Fir balsam[110]
Bees Wax
Mutton tallow

Mrs N Belyea

154 Salmon Net 1864
Set up 45 stitches net one fathom and then decrease one stitch for 37 fathoms for the shore net, then set up 40 stitches and increase one stitch for five fathoms then net 32 fathoms for the two hooks, and outside net. set up 45 stitches again and net 8 fathoms for the pound This take 40 lb of No3 ply *trout twine*[111]

155 Bowel Complaint & Colera
half an ounce of laudnum
" " " of *cloric aether*[112] [cloric ether]
one ounce Tincture of Rhubarb mix well,- Then take of the mixture two teaspoonsfull in half a glass of brandy

M.C.

156 Worms
Take 2 teaspoonsful of brandy sweetened with loaf sugar every morning

106. mullen leaf: a coarse plant of the Pigwort family, with large leaves and flowers in tall spikes. (cowslip, shepherd's club, foxglove) Superstition: used by withches in England.
107. chamber-lye: urine.
108. venus turpentine: from the European Larch (cone bearing trees of Pine family.)
109. red perciptate: oily, fragrant, resin from fir tree, used for medicine or in perfume.
110. fir balsam: oily fragrant resin from fir tree used for medicine or perfume.
111. trout twine: a very strong twine.
112. cloric ether: a gaseous compound formed by treating alcohol with hydrochloric acid.

157 The Eye Ointment
one ounce of Lard without salt, to be well mixed with 3 grams of calomel, and a small portion to be rubbed on the eyes

Miss A Cox /Sept. 28th, 1865

158 For *Erysipelas*[113]
one teaspoonful of ground ginger, 2 ozs of salt butter well mixed and rubbed on the part affected

Miss A Cox

159 Itch
Wash the parts affected with strong rum

160 Piles
Apply warm treacle, or a tobacco leaf steeped in water twenty four hours, or varnish which perfectly cures both the blind and bleeding piles

Old Book

161 Putrid Sore Throat
Lay on the tongue a lump of sugar dipt [dipped] in Brandy

162 Berwick Sponge Cake
4 eggs, beat a minute and a half, add three cups white sugar, beat five minutes. two cups flour, one cup cold water, with one teaspoon soda, two more cups flour with two teaspoons cream tarter and grated rind of a lemon, salt

163 Sponge Cake
one teacup sugar, one teacup flour, three eggs salt

164 Butter Pudding
one cup milk, one cup flour, one egg, a little salt; steam or boil, if wanted larger double it

164 Bath Buns
1/2 lb flour, 1/2 lb butter melted in a cup of cream, one teaspoonfull of yeast, three eggs, grated rind of three lemmons, mix add one half pound powdered white sugar, mix well let it stand to raise, it will make thirty nine buns

165 French Bread
two quarts flour, scald one pint; Butter half the size of an egg, mix with cold water, two thirds cup of yeast, when mixed knead fifteen minutes using as little additional flour as possible, rise twelve hours, cut and work with a knife ten minutes before putting it into the pan to bake

166 Old *Crape*[114]
A bit of glue dissolved in skim milk and water restore old crape

113. erysipelas: an acute infectious disease due to bacteria and marked by fever, intense tissues, and severe itching and burning.
114. crape: a thin gauze like material of raw silk and interlaced with any kind of twill.

167 Cracked Stove
Wood ashes and salt wet with water, will stop the crack in a stove and prevent the smoke from escaping

168 Soda Crackers
7 cup flour, 1 half cup butter, two teaspoonfulls cream tarter, 1 teaspoon soda, rub these well into the flour, 1 1/2 cut water, work well, pound the dough till it snaps, bake quickly

169 Pudding Sauce
one cup sugar, two thirds cup of butter, on [one] tablespoon flour beat to a cream, place it over the fire, and stir in quickly three gills of boiling water

170 Rail Road Cake
1 cup sugar, 1 cup flour, 3 eggs, beat the whites seperately, 2 tablespoonful melted butter, bake in one loaf

171 Lucy's Popovers
2 cups milk, 2 cup flour, 2 eggs, butter the size of a nutmeg bake in cups

172 Mary's Tumbles
1 cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 1 teaspoon soda, 6 cups flour, a little nutmeg roll them out cut them in shapes with a tumbler and wineglass to form a ring dust over with the white of an egg and sift on a little sugar before baking

173 Washing
1/2 lb hard soap, 1/2 lb soda, dissolve each by itself boil together and add 1 teacup of strained lime water, boil twenty minutes

174 Puff Cake
2 cups white sugar, 3 eggs, 1/2 cup butter 1 cup of sweet milk 1 teaspoonful of seleratus 2 of cream of tarter 3 cup of flour flaver [flavour] to taste stir together at once

N.B.

175 Cream of Tarter Cake
3 cups sugar, 3 eggs 1/2 cup of butter 1 cup new milk 1 1/2 teaspoonful of soda 1 teaspoonful of cream of tarter mix the flour, and the soda, with the milk and add a little salt a little lemon to taste bake in shallow tins and cut in squares

176 Jelly Cake
1 cup sugar 1 cup milk 1 teaspoonful of cream of tarter 1 pint of flour 2 teaspoonsful of soda 1 egg 1 tablespoonful of melted butter salt spice and bake in thin sheets when baked spread jelly of any sort between the sheets this receipt makes one cake in those small divisions.

N Belyea

177 The Blood or erysipelus
Elder bark[115] boiled with a little salt petre in it for cleansing the blood

178 Washing Mixture
2 lbs of good hard soap cut it small and put it into a pot with 1 quart of soft water set it on the fire melt the soap stiring it occassionally take it off the fire and stir in one tablespoonful of white wine vinegar 2 large tablespoonfuls of *spirits of hartsorn*[116] and 7 large tablespoonful of Turpentine, stir well and put it into a stone jar, and cork it tight as quick as possible lest it evaporate, when going to wash take a 6 or 8 gallon tub with soft water hot, and stir in 2 large tablespoonfuls of the mixture put in as many clothes as the water will cover let them soak about an hour keep stirring them a little, take them out of the suds and rinse them in 2 cold waters, then put them into your boiler with sufficient cold water to cover them and add to it 2 more tablespoonfuls of the mixture stiring well before you put the clothes in boil them half an hour at the utmost, take them out and throw them into a tub of cold water rinse them well, lastly rinse them through a tub of water slightly blued with *indigo*[117]

Mrs Milner

179 Another Washing Mixture
2 tablespoonfuls of alcohol 2 do ["] spirits of Turpentine 1/2 lb brown soap in one quart of water hot, put it in a tub of boiling water let the clothes soak in it 20 minutes then put them in a tub of cold water for 20 minutes, then boil them 20 minutes with the same quantity of the mixture as at first rinse in cold water blued and put out

180 Washing Mixture

1 pint	alcohol
1 pint	spirits of Turpentine
2 quarts	strong Soda Water

181 Grafting Wax

4 parts	rosin
3 parts	beeswax
3 parts	Lard

dip the rag in when warm and cut in strips as you want them

182 Cure for Rhumatism
1/2 pint brandy a teacupfull of goose grease one oz of oil of *Spike*[118] and half an oz of camphor mix and tried it no good

115. elder bark: bark from elder bush of the honeysuckle family.
116. spirits of hartsorn: an impure solution of carbonate of ammonia, obtained by the distillation of bones, hoofs, or other refuse of the slaughter-house.
117. indigo: a dye prepared from the leaves and stalks of the indigo plant; A deep violet shade.
118. oil of spike: from lavender.

183 Super Phosphate of Lime

100 lbs	bone dust
50 lbs	Sulphuric Acid
4	Barrels of Ashes
3	Pails of Water

Directions

Put the bone dust into a tub and put the water in over night in the morning pour on the acid and stir thoroughly then mix with the ashes like mortar

Carleton Olive

184 Washington Sauce

Cut one peck of tomatoes in slices add one cup of salt let them stand 24 hours then drain the water off add one cup sugar, one oz cloves, 4 large peppers, one tablespoonfull of Black Pepper, 4 large onions, one cup horseraddish put it in a preserving pan cover with vinegar stew slowly, stiring it 2 or 3 times so as to mix it all together

Oct 25 1867 F.O. Davie

(p.s. take the water for ketchup)

185 Eye Salve

3 qrt calomel 2 qrt *quinine*[119] 2 drachms lard

W. Carter

186 Indian Stew

1 lb apples 1 lb onions 1 lb potatoes 1 lb Squash, Pumpkin or Vegatable Marrow, 1 lb Mutton or any other meat 1 tablespoonfull Sugar, Salt, Pepper, catsup or any flavour you like to taste 1 pt water and boil for 3 hours

Mrs Leake June 12th 1867
was married

187 Yellow Soap

Tallow	112 lbs	smaler lot 7 lbs
soda	112 lbs	7 lbs
Rosin	56 lbs	3 1/2 lbs
Palm oil[120]	8 lbs	8 ozs
Soft water	28 gals	2 gals
Oil of Sassafras[121]	2 oz	
to the small lot		
stone lime	28 lbs	1 3/4 lbs

119. quinine: a bitter alkaloid obtained from bark of cinchona tree; used in medicine for treating malarial disease and as a tonic in certain conditions.
120. palm oil: oil from the fruits of several species of West African palm trees. Used in making soap, margarine, candles, etc.
121. Oil of Sassafras: a volatile, aromatic oil distilled from the bark of sassafras used in medicine and perfumery.

188 Very Small Lot of Yellow
tallow, and soda of each 1 lb (see hard soap 134) Rosin 7 ozs Stone Lime 4 ozs Palm oil 1 oz Soft water 1 quart half an ounce of oil sassafras

189 Transparent Soap
Yellow soap 6 lbs
Alcohol 2 quarts
Sassafras essence 1oz stir until well mixed over a slow fire

190 1 cut Pounds soft Soap cheap
Potash 6 lbs 75cents
Lard 4 lbs 50cents
Rosin 1/2 lb 5cents
Mix all together let it stand 5 days then put the whole into 10 gallons of warm soft water stir twice a day for ten days

191 Windsor Soap
Cut some white soap into slices and melt over a slow fire, scent with oil of caraway let it stand in the mould a week

192 Home Made Wine
Take 2 quarts, and as much more as you like of fruit, to 4 Quarts, of spring water, then add 3 lbs, of molasses, sugar, to the gallon, *bung*[122] it up tight, and let it stand nine days, then strain, bottle, and cork up tight, until it is fit to drink

Mrs Goram March 1870

193 Oxalic acid improves black dye

194 Mrs Pidgeons Wine
3 Pints of fruit to 1 Quart of water let them ferment 2 days, then strain of and put 1 lb of sugar to 1 quart of the juice let it settle and bottle taking care to cork it up tight

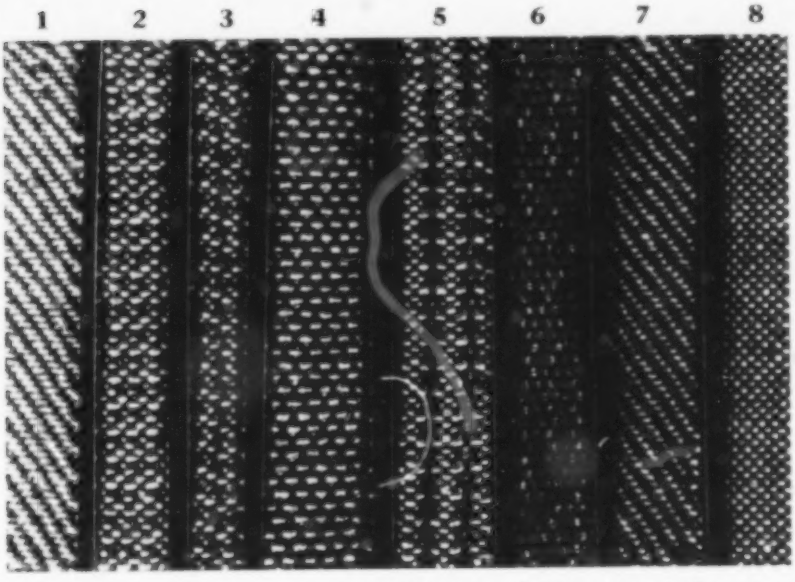
195 Directions for Weaving
the various kinds of cloth. The right of the loom is the end where the crank is, the opposite end is the left. the cloth beam is at the front, the warp beam at the back. The treadles are numbered 1-2-3-4 from right to left. The harnes leafs are numbered 1 2 3 4 from front to back

for weaving

Jean or Twilled Satinett No1
to treadle No 1 attach harnes No 1
" " 2 " " 2
" " 3 " " 3
" " 4 " " 4

122. bung: to close or shut up; to stop with a cork.

1. Pattern No. 2 – Satinett Plain
2. Pattern No. 8 – Union Cloth
3. Pattern No. 6 – Herring Bone
4. Pattern No. 7 – Birds Eye
5. Pattern No. 1 – Jean or Twilled Satinett (a Herring Bone)
6. Pattern No. 5 – Tweed
7. Pattern No. 4 – Blanket Twill
8. Pattern No. 3 – Plain Cloth



Samples of the various cloths described by Eliza Carter, woven by Joanne Totton. ***(Photo: Noel Chenier, New Brunswick Crafts School, Fredericton, N.B.)***

No2 Satinett Plain

to treadle No 1 attach harnes 1
" " 2 " " 3
" " 3 " " 2
" " 4 " " 4

In weaving Jean or Satinett you require to buckle the harnes one or two holes higher then for the other twills

No3 Plain Cloth

to treadle No 1 attach harnes 1–3
" " 2 " " 2–4
" " 3 " " 1–3
" " 4 " " 2–4

No4 Blankett Twill
to treadle No 1 attach harness 3–4
" " 2 " " 2–3
" " 3 " " 1–2
" " 4 " " 1–4

No5 Tweed
to treadle No 1 attach harnes 2–3
" " 2 " " 1–4
" " 3 " " 2–3
" " 4 " " 1–4

No6 Herring Bone
to treadle No 1 attach harnes 1-3
" " 2 " " 2–4
" " 3 " " 1–4
" " 4 " " 2[–]3

No7 Birds Eye
to treadle No1 attach harness 2–3
" " 2 " " 2–4
" " 3 " " 1–4
" " 4 " " 2–4

No8 Union Cloth
to treadle No1 attach harness 1–3
" " 2 " " 1–2
" " 3 " " 2–4
" " 4 " " 2–4

July 6th 1870

196 Receipt for colouring Red
for one pound of yarn take 1 oz *cochineal* 1/3 oz *fustic* 2/3 oz *muriate of tin*[123] 2 oz of cream tarter
Directions for use
Put in water, then put in your fustic and let it boil fifteen minutes, put the cochineal in a bag and pound it then let it boil fifteen [minutes] together, then put in the muriate of tin, cream of tarter and yarn and keep it hot one hour take it out in cold water, use a brass kettle and soft water.

Mrs Appleby

197 Coloring Green
Make a yellow dye and put in 2 ozs sulphate of indigo this will color ten skeins

198 Sweet Pickles
One peck of green tomatoes sliced, six large onions sliced, strew a large teacupful of salt over them let them remain all night, drain off then take two quarts of water and one of vinegar boil them 15 or

123. muriate of tin: tin chloride; salt of tin.

20 minutes drain them, then take 4 quarts vinegar, 2 lbs brown sugar, 1/2 lb white mustard seed, 2 tablespoonful of ground allspice, same of cloves, cinnamon, ginger, and mustard, one teaspoonfull of cayenne, pepper, cook 15 minutes slowly

Mrs Pidgeon

199 Chow, Chow
To one peck of green tomatoes add three good sized onions, six peppers with the seeds taken out chop together, and boil three minutes in three quarts of vinegar, throw this away after straining then to three quarts of new vinegar when scalding hot add two cup of sugar, one of mixed mustard, one tablespoonfull of cloves, one of allspice, two of cinnamon, three of salt, pour over the tomatoes hot.

Mrs DeVeber

200 [Blank entry]

201 Lemmon Honeycomb
Sweeten the juice of a lemmon to taste put it in a dish, mix the white of an egg that is beaten with a pint of rich cream and a little Sugar whisk it and as the froth rises put it on the lemmon juice, make it the day before you wish to use it

202 Lemmon Cream
One pint of thick cream put to it the yolks of two eggs well beaten four ounces of fine sugar and the rind of a lemmon boil it up, then stir until almost cold put the juice of a lemmon in a dish and put the cream upon stirring it till quite cold, or put the cream over some perserves

203 Cudbear
1 oz *cudbear*[124] will color 1 lb of goods, make a strong soap suds, stir in the cudbear; dip the yarn in soda water put it in the dye set it over the fire keep it hot, stir and air it well when dark enough to suit wring it out, wrinse in clean soft water and dry in the shade, do not let it freeze all fancy colors should be done in a brass or, copper, vessel with plenty of soft water, and wet the things before putting them into the dye

204 Rheumatism
Fifteen grains *Iodide of Potash*[125] in three half pints of rain water – Dose a tablespoonfull three times a day

Augst 6th 1867

205 Brown
Low wood [*logwood*[126]], and *redwood*,[127] set with alum

124. cudbear: prepared from Lichens, used in dyeing; gives purple colour.
125. iodide of potash: a non-acidic compound of iodine with a metal or other substance.
126. logwood: tree used for dark red colours in dyeing.
127. redwood: various trees having reddish wood or yielding red dye. (Pine family in California.)

206 Drab
Birchbark, or spruce boughs and copperus

207 Erysipelas
Apply grey Buckwheat flour after warming it in a pan over the fire – scald grey buckwheat and drink the tea every half hour.

208 White Wash W. Ramsey
3 lbs Tallow
3 lbs Alum
1/2 peck salt
2 pails *unslackened lime*[128]
30 gallons of Water to be boiled and put on hot

209 To Tar Roofs
1/2 pint *parafine oil*[129] to 1 pail of tar

210 Rheumatism
Wine of *Colchicum seed*[130] 25 cents worth, take 15 or 20 drops for 15 mornings running upon a little sugar

Augt 15th 1871

211 Dye Yellow
Birch bark set with copperas

212 Brown
Logwood, and Red Wood set with Alum

213 Paint Bee Hives
2 parts by measure of fine sand well sifted one of best english cement one of curd from which the whey has been well pressed. one of buttermilk all to be well mixed the paint to be applied amid repeated stirring to the hives with a paint brush. A second coat is to be given in half an hour. when quite dry, brush lightly over with a thin coat of boiled lineseed oil to which any color may be given only mix as much paint as you want to use in half an hour as it quickly hardens this receipe is for enough boards from

L.L Langstroth
Practical Treatise
Sept 2nd, 1871

214 Bee Hat
The wire cloth should be sewed together like a hat large enough to go over the head the top of cotton cloth the same material fastened round its lower edge, if the top is sole leather it will serve a better purpose, a peice of wire cloth one foot wide by two and a half feet long will make a good fit for most persons

L.L.L.

128. unslackened lime: calcium oxide: *unslaked lime* (see glossary.)
129. parafine oil: any of several oily liquids distilled from coal, peat, etc. or from crude petroleum, used in medicine, for lubrication, etc.
130. colchicum seed: from the bulbs of the colchicum autumnale, a medicine is prepared to treat rheumatism and the gout; poisonous.

215 Rheumatism

1 Pint Alcohol
1/2 Oz Sassofras Oil
1/4 Oz Hemloc Oil
1/2 Oz Red Cedar Oil
1/4 Oz Oil Turpentine
1/4 Oz Gum Camphor
1/4 Oz Capsicum
1/2 Oz Opium

Oct 27th 1871
W. Carter

216 Venerial

1 teaspoon full Saltpetre
1 oz Sulphur Mix
then one teaspoonfull in a glass of brandy three times a day if the patient can stand it, if not give less

Oct 27th 1871

W. Carter
Capt Leighton

[217] Newspaper clipping glued in book.

SHORT PASTE FOR FRUIT TARTS – Put a pound of flour upon your pastry slab, with six ounces of butter, and rub them well together with your hands, then make a hole in the centre, in which put two ounces of powdered sugar, two whole eggs, and rather more than a wineglass-ful of water; mix the eggs, sugar and water well together, then draw in the flour and butter, shaking the whole well, and when dry work it together lightly with the hands.

217 To Make Blacking

Take ivory black and treacle each twelve ounces, spermacetie oil four ounces, white wine vinegar four pints – Mix – March 12th 1872

218 Croup

Take the white of an egg stir it thoroughly into a small quantity of sweetened water and give it in repeated doses until a cure is effected, if one egg is not sufficient a second or even a third may be used

March 12th 1872
M. C.

219 To Remove Stains from Broadcloth

Take one oz of pipe clay that has been ground fine and mix it with twelve drops of alcohol and the same quanity spirits of turpentine. When ever you wish to remove any stains from cloth moisten a little of this mixture and rub it upon the spots let it remain until dry then rub it off with a woolen cloth.

220 Cure for *spavine*[131]

Strongest spts [spirits] Hartshorn one oz
Spirits Turpentine one oz

131. spavin: a swelling in or near some joints of a horse, produces lameness.

Oil *Origanum*[132] one quarter oz
A small piece of camphor Mix
March 9th 1871

221 Rheumatism
1/2 pint alcohol
a wine glass full spt's [spirits] turpentine
1/2 an oz oil of cedar
1/2 an oz oil of spike
2 Drachms oil of *cagepot*[133]
2 Drachms spirit of amonia
2 Drachms Chloriform
March 5th 1873 B.Williamson

222 Rheumatism
wine of colicum take 15 or 20 drops for 15 mornings upon a little sugar

223 Erysipelas
Take 5 grams of sulphate
quinine 4 grains Tart Emetic diorde [divide] into 12 powders one to be taken 3 times a day

Mrs Pealman
Feb 1873

224 Acute Rheumatism
Take 1 gallon of water add 1 lb of *spurn barley*[134] boil down to 2 quarts and strain then add

1 oz	Saltpetre
1 oz	Sulphur
1 oz	Cream of Tarter
1 Pint	white wine vinegar
1/2 Pint	bees Honey

then simmer all together and stir but not boil – Dose = take half a wineglass full twice a day

1 Box of Andersons pills two every day Mrs Adams

225 Christmas Cakes
4 lbs Flour, 1/2 lbs Sugar, 1 1/2 lbs Butter 5 Eggs 1 teaspoonfull of Soda 1/2 a cup of milk spice to taste

W Fowler

226 Crothers Cake
1 lb Sugar 1/2 lb Butter 6 eggs 1 1/4 lb Flour 1 cup of Buttermilk put the milk in, before the Flour beat it well

W. Fowler

132. origanum: wild marjoram, an aromatic herb of the mint family.
133. cajepot (cajaput): used in medicine from leaves of Myrtle famly from East Indies.
134. spurn barley: the type of barley used for medicinal purposes.

227 Mrs Conner's Carpet

Nots for 28 yards, Allow, a little written on side (Mrs Carter's carpet)

yellow	35	15
blue	35	15
Red	48	15
Black	40	12
Green	73	18
White	50	15
Brown		80
Grey		80

228 *Catarrh*[135]

1oz of dried Mullen
1oz of dried *Bay berry*[136] bark
smoke in a pipe as often as you can. gargle your throat every morning with warm new milk from the Cow and force some of it out of your mouth through your nose if the milk is cold before you can get it warm it smell spirits of hartshorn as often as you can through the day

Pomeroy

see 227

Draft Mrs Connor's Carpet

12	white	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	white
1	white	1	red
1	red	1	white
1	white	1	red
1	red	1	white
1	white	1	red
1	red	1	white
1	white	1	red
1	red	1	blue
go to the top		over first row	
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue

135. catarrh: an inflammation of the air passages in head and throat (cold & influenza.)
136. bayberry: American shrub native to eastern seacoast. It is often cultivated for its handsome aromatic foliage. Its gray, wax berries are used in winter bouquets and in making candles. Europe, laurel family, evergreen tree.

1	blue	1	yellow
1	yellow	1	blue
1	white	1	yellow
1	red	1	blue
1	white	1	yellow
1	red	1	blue
1	white	1	yellow
1	red	1	blue
1	white	1	yellow
1	red	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
go to top		go to top	
1	yellow	1	green
1	white	1	red
1	black	1	green
1	white	1	red
1	black	1	green
1	white	1	red
1	black	1	green
1	white	1	red
1	black	1	green
1	white	1	red
1	black	1	white
1	white	1	black
1	black	1	white
1	white	1	black
1	black	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
go to top		over to top	
1	red	1	white
1	green	1	black
1	red	1	white
1	green	1	black
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red

1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
go to top			go to top
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	green
1	green	1	red
1	red	1	white
1	green	1	black
1	red	1	white
1	white	1	black
1	black	1	white
1	white	1	black
1	black	1	white
1	green	1	black
1	red	1	white
1	green	1	black
1	red	1	white
1	green	1	black
1	red	1	white
go to top		top over	
1	black	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	white
1	blue	1	red
1	yellow	1	white
1	blue	1	red
1	yellow	1	white
1	blue	1	red
1	yellow	1	white
1	blue	1	red
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
go to top		go to top	
1	yellow	1	white
1	blue	1	red
1	yellow	1	white

1	white	1	red
1	red	1	white
1	white	1	red
1	red	1	white
1	white	1	red
1	red	1	blue
1	white	1	yellow
1	red	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	1	blue
1	blue	1	yellow
1	yellow	10	white
1	blue	11	green
1	yellow	1	black
go to top page		top over the leaf	
1	green	10	black
1	black	1	green
1	green	1	black
1	black	1	green
1	green	1	black
10	black	1	green
1	green	1	black
1	black	11	green
1	green		
1	black		
1	green		
1	black		
22	green		
1	black		
1	green		
1	black		
1	green		
1	black		
1	green		

go to top

228 Inflammatory Rheumatism

1/2 oz pulverized Saltpetre in 1 1/2 Pint *sweet oil*[137] bath the parts affected

229 Cure for Corns & Warts

The bark of the willow tree burnt to ashes Mixed with strong vinegar and apply to the parts

137. sweet oil: olive oil, used for cooking and medicine.

231 First Remedy Rheumatism

Yellow Dock Root[138]	2	oz
Poke Root[139]	1/2	ounce
Culvers Root[140]	1	ounce
Prickly Ash[141] Bark	1	Do
Lovage Root[142]	1	"
Sassafras Bark	1/2	"
Senna (snake root)	1/2	"

To have two quarts liquor when Steep and Boil 4 or 5 hours Add 3 gills Gin Dose 1/2 a wine glass 3 times a day 1/2 an hour before eating

Mrs P. French
Oct 24th 1874 P.

232 Second Remedy Rheumatism

Yellow Dock Root	2	ounces
Dandelion Root	1	"
Ginger Root	1/2	"
Black Snake Root	1/2	"
Sassafras Bark	1/2	"
Butter Nut Bark	1	"

When steeped 5 hours to have 3 pints of liquor, Add 1/2 a pint of Good Gin when cold.
Dose one wine glass three times a day for two days and then stop a day and commence again

Mrs P French
Pomoray
Octr 24th 1874

[Note: numbers jump to next 100th here.]

333 Washington Pie

1 cup Sugar 1 egg 1 tablespoonfull Melted butter 1 teaspoonfull soda 2 teaspoonfulls cream tarter nutmeg or lemmon 1 cup water, salt, 1 Pt Flour

Sept 11th 1/2 6 oclock in the morning
1875 L.V.C.

334 Blueberry Cake

1 cup butter, 1 cup Sugar, 2 eggs, 1 cup sour milk mix a thick paste

138. yellow dock root: long, rooted, coarse weeds of the buckwheat family, with broad, red-veined leaves and reddish seeds.
139. pokeroot: (*phytolacca americana*) tall American herb with white flowers and purple berries; also called pokeweed/pigeon berry; poisonous plants of the lily family or Indian Poke; antirheumatic.
140. culvers root: (*Veronica Virginia*) a tall weed; from three to eight feet high with from one to five long terminal racemes of flowers.
141. prickly ash: a prickly shrub or tree of the Rue family; in North America a prickly shrub with pungent and aromatic bark.
142. loveage root: European herb, used as a domestic medicine.

and add blueberries according to your taste when ready for the oven
add 1 teaspoonfull of Soda to be eaten warm

335 Feather Cake or Washington
Take 1 cup sugar, 1 tablespoonfull butter, 1 egg, 1 cup of sour milk.
1 teaspoonfull soda, flour to thicken spice to taste put soda in last

336 Weaving Fulled Cloth
Fulled cloth will take 13 nots to the yard of warp and the same of
filling all wool in a 26 reed
Cotton Warp will take
13 nots to a yard 26 reed
14 nots to a yard 28 reed
15 nots to a yard 30 reed
13 nots for all wool is the finest you can spin
half *slade*[143] cloth will take 8 nots to a yard of wool in a 30 reed.
I have allowed 7 nots to the yard all wool in a 26 reed for blankets

Miss McCready
Nov. 23rd 1863

337 W Belloney
Canterberry Street St John
repairs rubbers
Yankey twill
Begin at the left hand and put the traddles down one at a time

338 Rheumatism
Spirits of Turpentine
Proof Whiskey
Best Malt Vinegar in
equal quantities applied to the parts affected before a warm fire and
gently rubbed or dabbed on.

Wilfred Carter

339 To Kill lice upon trees
2 gallon of lye, 1 *fig*[144] Tobacco and Soft Soap

339 Blump Cake
1 lb Raisins
1 lb Fine flour
1 lb Butter
1 lb Sugar
teaspoon Mace
1/2 a Nutmeg
8 Eggs
1 lb Currants
1/4 lb Sweet Almonds
1/4 lb Citron
1/4 lb Candied Lemmon
Glass of Brandy

143. slay/slaie/sley: to separate and arrange the threads of, as yarn, in a reed for weaving.
144. fig: small piece or mess, as of tobacco.

340 Bride Fruit Cake

1 1/4 lb	Butter
1 1/4 lb	Flour
3 lb	Raisins
3 lb	Currants
1 lb	Lemmon Peel
1 1/4 lb	Brown Sugar
2	Nutmegs
1/2 oz	Mixed Spice
1/4 oz	ground Mace
1	Doz Eggs
1 Tea Spoon	Cream Tarter
1/2 Tea spoon	Soda
Lemmon	to suit Taste

Bake in a slow oven at least 4 hours
Butter and Sugar beaten first to a Cream

Jan 7 1878 Mrs Hopkins

341 Plain Pound Cake
1 lb Butter salt all Washed out
10 Eggs
1 lb White Sugar
2 Tea Spoonfull Lemmon or
2 Lemmons
Soda if wished but not necessary Eggs and Butter beaten separately
Bake 2 hours in a slow oven

342 Frosting for Cake
1 Tea spoonfull Cox's Gelatine soaked in cold water then add a little warm, about a tablespoonfull pulverized White Sugar to the thickness required Cream Tarter will soften it.

S Hopkins

343 [pasted in clipping from a newspaper]

THE HOUSEHOLD

COOKIES. NO. 1.

These are made without eggs, and should be baked crisp. One cup butter, four cups flour, two cups sugar, one cup milk, two and a half teaspoonfuls baking powder. Sift the baking powder and flour together, two or three times that they may be thoroughly blended, crumble the butter into the flour until they are like coarse meal, add the sugar, and stir to a dough with the milk stiff enough to roll out. It may be necessary to add more flour, but the less flour you roll into them, the crisper they will be. Roll out very thin, and cut into cakes with a thin tumbler or cuter. A few minutes will bake them.

COOKIES. NO. 2.

Take a teacupful of butter, two teacupfuls of sugar, half a teacupful of milk, four eggs, two teaspoonfuls of baking powder, and half a grated nutmeg (or flavor with lemon). Mix these all well together, and add

flour enough to make a batter just stiff enough to be worked with well-floured hands; roll out, cut into round cakes, and bake in a quick oven.

SAUCES FOR PLUM-PUDDING

CARAMEL SAUCE. – Dissolve six ounces of cut loaf sugar in half a pint of boiling water; add a stick of cinnamon, a little lemon zest, and two cloves, and boil it ten minutes. Next put two ounces ofloaf-sugar, dissolved in a tablespoonful of boiling water, on a moderate fire, and stir till it assumes a light brown color; pour the other boiled sugar over this; give it one boil, remove it from the fire, and add two or three tablespoonfuls of sherry.

BUTTER SAUCE. – Three-quarters of a cupful of butter, one and a half cupful of powdered sugar, four tablespoonfuls of boiling hot starch, made of flour or corn-starch, with either brandy, marachino, wine, lemon-juice, vanilla, or other flavoring preferred. Stir the but-[missing] fork to a light cream; add the [missing] to beat it for one or [missing] serving, stir[missing]... ing starch.

To Color ORANGE (on Cotton.)

For 1 pound, take 2 ounces sugar of lead and 1 1/2 ounces of bichoromate of potash. Dissolve each separately in just enough boiling water to cover the cotton and dip it alternately, from one to the other, three times, or until the desired shade is obtained.

BLUE (on Cotton.)

For 1 pound, take 2 ounces copperas, dissolve it in sufficient boiling water, put the cotton in and let it soak one hour. Dissolve 3/4 of an ounce of prussiate of potash in same quanity of fresh boiling water, and add 1/2 an ounce of sulphuric acid (by weight), then dip the cotton alternately from one to the other, three times, or until the required change is obtained and wrinse well with cold water.

GREEN (on Cotton.)

Dip the cotton coloured blue into the orange dye.

PINK (on Cotton.)

For 5 pounds – take 2 pounds *Nicwood*[145] and 4 ounces solution tin. Boil the Nicwood in sufficient water for one hour, add the solution of tin; put the cotton in, and let it remain till the shade suits.

NEW BROWN

For 5 pounds – take 4 ounces bichromate of potash, 1/2 pound *camwood*[146] and 2 1/2 pounds of fustic. Dissolve the bichromate of potash in boiling water, put the yarn in and boil for one hour, take the yarn out and rinse in cold water. Put in enough fresh water, add the woods, then the yarn, an boil for an hour and a half.

145. nicwood/ Nicaragua wood: tree growing in Nicarauga used in dyeing red (peach wood.)

146. camwood: same as barwood, a red wood of the bean family used for dyeing.

[from newspaper clipping glued in book]

344 MENDING RUBBER BOOTS. – A rubber boot with a hole in it is one of the most useless things it is possible to imagine, and in ordinary hands one of the most difficult things to repair. The following simple receipt on this point from and exchange may be found worth. remembering.

"Cut virgin or native India-rubber with a wet knife into the thinnest possible slices, and with shears divide these into threads as fine as yarn. Put a small quantity of the shreds (say one-tenth or less of the capacity of the bottle) into a wide mouthed bottle and fill it three-quarters full of benzine of good quality, perfectly free from oil. The rubber will swell up almost immediately, and in a few days, especially if often shaken, assumes the consistency of honey. If it inclines to remain in undissolved masses, more benzine must be added; but if too thin and watery, it needs more rubber. A piece of solid rubber the size of a walnut will make a pint of the cement. The cement dries in a few minutes and by using three coats in the usual manner, will unite leather straps, patches, rubber soles and backs of boots, &c., with exceeding firmness."

TO COLOR BLACK – Four ounces copperas, and one ounce logwood extract to each pound of goods; dissolve the copperas in water sufficient to cover goods; wet them in clean water before putting them in the copperas water, to prevent spotting; boil them in the copperas water about 20 minutes; take them out, rinse in clear water first, then wash in soap-suds till it seems as soft as before it was put in the copperas water; then put it in the logwood dye, and let it boil about 20 minutes; take out, and let it dry; wash before it dries, or after, as is most convenient; it will neither crook, fade nor grow rusty.

HOME DUTIES – The man who considers that the home duties of a woman are inferior to the political work of man, must be either a bachelor or blind. The very highest qualities of the heart and intellect may be exercised by a mother, a sister or an elder daughter, in watching over the physical, mental and moral growth of the children in her care. Heroic patience, a vigilance that never tires, an adaptation of means to that end, a careful study of individual traits, a keen psychological insight, may all find ample room for exercise within the four walls of even an humble home.

[from a newspaper clipping glued in book]

345 Useful Knowledge
A man walks three miles a hour.
A horse trots seven.
Steamboats run eighteen.
Sailing vessels make ten.
Slow rivers flow four.
Rapid river flow seven.
Storm moves thirty-six.

A rifle ball, one thousand miles an hour.
Sound, seven hundred and forty-three.
Light, one hundred and ninety thousand.
Electricity, two hundred and eighty thousand.
A barrel of flour weighs one hundred and ninety-six pounds.
A barrel of pork, two hundred.
A barrel of rice six hundred.
A barrel of powder, twenty-five.
A *firkin*[147] of butter, fifty-six.
Wheat, beans and clover seed, sixty pounds to the bushel.
Corn, rye and flax seed, fifty-six.
Buckwheat, fifty-two.
Barley, forty-eight.
Oats, thirty-five.
Coarse salt, eighty-five.
Sixty drops a teaspoonful.
Three teaspoonfuls a tablespoonful, one third of an ounce.
Four thousand eight hundred and fifty square yards make an acre.
A square mile, six hundred and forty acres.
To measure an acre: two hundred and nine feet on each side, making a square acre within an inch.
There are two thousand seven hundred and fifty languages.
One person dies at each pulsation of the heart.
A generation is fifteen years.
Average of life, thirty-one years.

346 Tomato Ketchup

Ripe Tomato Sauce
1 Peck Ripe Tomatoes cut each one, and boil in perserving kettle half an hour, then strain and put into the kettle again and add

1 oz	of Salt
1 oz	Powdered Mace
1/2 oz	of Cloves
1 Teaspoonful	Black Pepper
1 Teaspoonful	Cayenne P
8 Tablespoonsfuls	Mustard

Mix and boil four hours take it out of kettle, let it stand until next day, then stir one pint of cider vinegar, bottel and seal the corks

347 Cold Water Sponge Cake

6 or 4 Eggs Whites
1 1/4 lb Sugar White
1 1/4 lb Flour

1 large cup	cold water
4 Teaspoonfuls	of Cream Tartar
2 Teaspoonfuls	of Soda

1 Lemmon or oil of Lemmon
a little Salt

147. firkin: a measure of capacity, usually one-fourth of a barrel.

Paper a flat tin
VN [very nice] Mrs Hopkins 1878

348 Dysentery
2 ozs *Red oak bark*[148]
2 oz *Duberry Root*[149]
2 oz *Cranes bill Root*[150]
Three pints of Water
simmer or boil slowly down to one pint
Dose 1 tablespoonfull 3 times a day

349 Fever and Ague
20 grs Va [Virginia] Snake Root
20 grns Salt of *Wormwood*[151]
1/2 oz *Peruvian*[152] Bark
1/2 Pint of Port wine
half a wine glass full one hour before meals

350 Mrs M Purdy
2 cups of Sugar
1 cup of Butter
1 cup sweet milk
2 Eggs
4 cups Flour
nutmeg

351 Cure for Diarr
16 Drops Oil of Cimamon
1 oz Laudanum
2 oz Compound Spirits of Lavender
2oz Tincture Rhubarb
Dose a teaspoonful once in three hours for a adult when necessary.
W Woodman

352 Cholera Infantum
1/2 oz Peppermint leaves
1/2 oz Soda
1/4 oz *Turkey Rhubarb*[153]
1 1/2 oz Brown Sugar
Mix the Peppermint leaves and Soda together then add 1/2 pint of

148. red oak bark: used for tanning, dyeing and medicine.
149. duberry/dewberry: low growing blackberry vine.
150. cranes bill root: any number of wild geranium common in open woods in eastern North America with rough, hairy leaves and white or light purple flowers on long stems.
151. wormwood: European, woody, perennial herb (*absinthium*); aromatic, tonic, very bitter used in the manufacture of absinth and as a remedy for intestinal worms.
152. peruvian: any of several South American trees from which the alkaloid "quinine" is obtained. See cinchona.
153. rhubarb: hardy two leaved perennial plant, also called pieplant; fleshy stalks used in pies and sauces, especially in spring. Leaf blades are poisonous, roots are used for pharmaceutical purposes.

water boiling, then mix the Sugar and the Rhubarb together. add to the liquid when nearly cold
Dose one tablespoonfull every ten minutes until releived

353 Epizatic in Horses
2 table spoonfull of pure ground Ginger
2 Table spoonfull of German Condition Powders
Put them into a teacup and fill it up with Molasses and mix in oats give night and morning until a cure is effected

354 Nice White Cake
Whites of five Eggs
2 Cups White Sugar
1 Cup of Butter
1 Cup of Sweet Milk
2 Teaspoons full of cream tarter
1 Teaspoon full of Soda
three cups flour
Salt and flavor

Mrs Coombes

355 *Seidlitz*[154] Powder
1 Dram *Rochelle*[155] salts
25 Grains Carbonate of Soda
Mix and put in one paper
20 Grains Tartar acid and put in another paper

356 Mrs Coombes Pudding
1 Quart of Bread Crumbs
1 Cup of Fruit, Raisins or Currants
1 Cup of Molasses
2 Eggs
1/2 cup of Suet or Butter
1 Tablespoon Indian Meal
1 Cup wheat flour
1 Teaspoon of soda
Salt and spice to taste boil 3 hours

357 Mrs Coombes White Cake
5 whites of eggs
1 Cup butter
1 Cup sweet milk
4 Cups of flour
2 Cups of White Sugar
2 Teaspoon of cream tarter
1 Teaspoonfull of Soda
flavour to taste

Jan 17 1882

154. seidlitz: powders dissolved in water, then mixed and taken while effervescing. Acts as a mild cathartic.
155. rochelle: white crystallized salt, sodium potassium tartrate; used as a mild purgative.

358 Bed bugs

1/2 Pint	Turpentine
1/2 Pint	Alcohol
1 oz	Camphor

mix well and dress the bedsteads.

359 Browning for Gravey & Soups

1 gill	water
1/4 lb	Lump Sugar
1/2 oz	Roll Butter

Set over the fire in small frying pan stir it until bright Brown colour then add half pint of water boil and skim let it cool and bottle it

360 Small Pox and Scarlet Fever

Fox glove[156] 1 drachm
Sugar 1/2 teaspoonfull
mix with two tablespoonsfull of water, take a tea spoon full every hour
Sulphate of Zinc
1 drachm omitted from the top

361 Gravel or Water

2 Handfulls of the silk of corn boiled in one quart of water when cold
1 wine glassfull twice a day, Sweetened

For the Water

A little carbonate of Soda in a little water will clear it

362 Rheumatism

1 Pint of Gin
1 Tablespoonful saltpetre
2 Tablespoonful Sulpher
Dose one tablespoonful three times a day half an hour before eating, shake well before taking

363 Black Fruit Cake

3 pound	of Butter
1 lb	Brown Suga[r]
1 cup	of molasses
1 lb	Flour
2 lb	Currants
3 lb	Raisins Stoned
1/2 lb	citron
8	Eggs
1/4 lb	Blanched Almonds

1 nutmeg
Cloves and Cinimon to taste
1 Small teaspoonful Soda

Mrs McAvity
May 21st 1890

156. fox glove: bienniel plant whose leaves are used as a powerful medicinal medicine, as a sedative and diuretic; digitalis/narcotic.

364 Flourence Sponge Cake
3 Eggs
1 small cup Sugar
1 small teaspoonful Cream tarter
2 Tablespoonful Water
Pinch of Salt
1/2 Teaspoonful Soda added just before putting into the oven
Flaver to taste with Lemmon
1 cup and one tablespoonful Flour E Carter Sept 7th 1891

365 Rheumatism
Oil garthism or 25 cts *Wintergreen*[157] 25 cnts worth
Ten drops on a peice of lump sugar, ever[y] 2 hours until pain is easy

367 Crab Apple Pickles
3 Pints Vinegar
1 Cup water
2 Cups Sugar
a handfull of Cloves in a muslin bag
boil them together and skim put Apples enough for the vinegar to cover in the bottom of the kettel cook them until they are soft and place in the bottles then put in more apples

368 Mrs Goodwin for Rheumatism
2 oz sweet oil
2 oz Turpentine
2 oz Harteshorn crystal
1/2 oz Landnem
Gaultheria

369 For Rheumatism
25 cents worth of wintergreen or oil of geathsia [gaulpheria]
Dose 10 drops on a lump sugar every 2 hours

370 For *Neuraligia*[158]
15 grains spirit of amonia
1 oz Syrup of orange
water to make a four oz bottle
Dose 1 teaspoonful three times a day

371 Mrs Goodwin for Rheumatism
2 oz sweet oil
2 oz Turpentine
2 oz Hartsorne crystal
1/2 oz laudnum

157. gaulpheria: (*Gaultheria Procumbens*) woody, low, evergreen plant that bears edible, red berries and whose leaves yield aromatic oil, are antiseptic and antirheumatic; checkerberry, teaberry, also *wintergreen*.
158. neuraligia: an acute and intermittent pain, usually of the face/head along the course of a nerve.

372 Orange Marmalade
1 doz oranges
4 Lemmons cut across the grain as fine as possible place in a deep dish with four quarts of water let it stand thirty 4 hours boil two hours water as well then add 8 lbs crushed sugar boil one hour longer or until it will jelly

373 Liniment
1 oz Turpentine
1/4 oz Camphor
1/4 oz Alcohol
vinegar & Egg
First beat up egg add turpentine slowly put in a little water, beat all the time put in bottle, add one glass vinegar, alcohol and camphor in last

374 Quinsy Cure for Geo W Hoben
357 Main Street
Wo 7173

[newspaper clipping]

A DURABLE PAINT FOR OUTDOOR WORK – Any quantity of charcoal powdered, a sufficient quantity of litharge as a drier, to be well *levigated*[159] with linseed oil, and when used to be thinned with well boiled lineseed oil. The above forms a good black paint, and by adding yellow ochre an excellent green is produced, which is preferable to the bright green used by painters for all garden work, and does not fade with the sun. This composition was first used by Dr Parry, of Bath, on some spouts which, on being examined fourteen years afterwards, were found to be as perfect as when first put up.

Agriculture Gazette.

375 Salad Dressing
1 cup vinegar
1 tablespoon butter melted together
1 tablespoon flour
1 tablespoon mustard
4 tablespoon sugar, 4 eggs beaten light all mixed dry then mixed with others
Boil until thick, add cream when needed

376 Mustard Pickles
Mix one cup flour six tablespoons Mustard with enough cold vinegar to make a smooth paste, then add 1 cup sugar & enough vinegar to make 2 qts in all. Boil the mixture until thick then add the vegetables and cook until well heated through. This covers five quarts of pickles.

159. levigate: to make smooth, reduce to a fine powder.

NEWSPAPER CLIPPINGS AND NOTES
[found on sheet of writing paper in book]

Wall Paper Cleaner
1 cup flour
1/2 cup Water
1 tsp Vinegar
1 " amonia
1 " salt
1 " Kerosene
mix all together & cook well then mix in the hand.

Mrs Earl D Morey
8731 E Vernor Highway
Detroit
apt D.3 Mich USA

[one side on scrap paper:]

Liniment
1 oz Turpentine 1/4 oz camphor 1/4 oz Alchole vinegar egg

Eye Salve
3grs of Calomel 2grs Quneine 2drk of lard well mixed

[below was added to the side – looked like a shopping list]

10 cents worth Sweet Oil
10 Do D hartsorne
5 cents woth Oil ceder

[other side of scrap paper:]

Mix liminent
first beat up egg add turpentine slowly put in a little water beat all the time put in bottle add one glass of vinegar alcohol & camphor in last
Newspaper clipping:
This polish for linoleum is very easily made and produces a very good result without much labor. Take four ounces of beeswax, two ounces of white wax, and two ounces of Castile soap. Scrape all finely, and pour over it one pint of boiling water. When dissolved let it boil again; take it off the fire and add one pint of turpentine. Stir until cold at short intervals. Use exactly as you would beeswax and turpentine.

Tanning Furs
B.C., M.S. and H.S. – Fur skins of any kind may be tanned as follows: After cutting off the useless part and softening in warm water, take away the fatty part from the inside, after which soak the skins in tepid water for two hours. Mix equal parts of borax, saltpetre and Glauber salts (sulphate of soda) in the porportions of about 1-3 oz. of each for each skin, with enough water to make a thin paste. Spread this with a brush over the inside of the skin, applying more on the thick parts than on the thin. Double the skin together, flesh side inward, and put in a cool place. After it has stood for twenty-four hours wash skin

clean and apply the following mixture in the same manner: 1 oz. sal soda, 1-3 oz. borax, 2 oz. hard, white soap, melted slowly together without being allowed to boil. Fold together and put in a warm place for twenty-four hours. After this dissolve 3 oz. alum, 7 oz. salt, 1 1-2 oz. saleratus, in sufficient hot water to satuate the skin; when cool enough not to scald the hands soak the skin in it for twelve hours; then wring out and hang to dry. When dry, repeat the soaking and drying two or three times, until the skin is sufficiently soft. Lastly, smooth the inside with fine sandpaper and pumice-stone.

ETIQUETTE

D.M. – Something like this would do: "My dear friends, – On my own part, and on behalf of my dear wife, who on this very happy day has given me the right to speak for her, a right of which I am extremely proud, I wish to thank you all most heartily for having so greatly increased the joy and the dignity of this occasion by your welcome presence here. The kind wishes you have formed for us, and so gracefully expressed, the spontaneous way in which you have responded to the toast of the bride, the beautiful and costly gifts you have so generously showered on us, are all proofs of sincere friendship which we both prize most highly and which we can never forget. Please accept our joint assurance of a very real appreciation of so much kindness and good-will from our hearts, we both say: 'Thank you a thousand times.'"

A.B.C. – A man who does not answer the letters of his fiancee is clearly unworthy of her affection. He is not even a gentleman. It would be better to conclude that her estimate of his character was a sad mistake, and to dismiss all thoughts of him from her mind. There could be no foundation for future happiness in union with such a man. Deep mutual respect as well as admiration and affection are essential conditions for successful married life. A young girl is liable to make mistakes in judging men, but it is fourtunate to make the discovery before rather than after marriage. When a much finer type of man appears on the scene, later, there will be a feeling of deep thankfulness for what now seems such a hard trial.

A.B.C.D. – A man, walking with two ladies, takes the side of the pavement nearest the road. The elder lady walks next to him, the younger on the other side of her. If the man walks with a lady at either side of him, both he and his companions appear at a disadvantage. Not only is the effect ungraceful, but it is appearent that no one in the party knows the correct usage. There is a certain risk from street accidents against which a man is expected to shield a companion or companions of the other sex, by keeping between them and the wheeled traffic, which is the chief source of danger.

TO PREPARE SKINS WITH THE HAIR ON. – W.A.C. and E.Mc.G. – To tan or taw skins with the hair on for rugs and other uses, first thoroughly wash the skin and remove all fleshy matter from the inner surface, then clean the hair or wool with warm water and soft soap, and

rinse well. Take 1-4 lb each of common salt and powdered alum and 1-2 oz. borax, dissolved in hot water, and add sufficient rye meal to make a thick paste, which spread on the flesh side of the skin. Fold it lengthwise, the flesh side in, the skin being quite moist, and let it remain for ten days or two weeks in an airy and shady place, then shake out and remove the paste from the surface, and wash and dry. For a heavy skin a second application of the salt and alum may be made. Afterwards pull and stretch the skin with the hands or over a beam, and work on the flesh side with a blunt knife.

DYING COTTON BLUE – A.C.B. – Bottger suggests the following process for dying cotton pure blue: Heat a mixture of 137 grains Paris blue, 137 grains tartaric acid, 1-2 fl. oz. ammonia water, and 2 1-2 fl. oz. water, and filter after cooling. Add to the deep blue filtrate a solution of caustic soda, until it is decolorized and after some time assumes a light yellow tint. Impregnate the cotton with this solution and pass it (best after allowing it to dry) through a warm, very dilute solution of sulphuric acid, and it will immediately assume a beautiful blue colour, and needs only to be washed in water. The sulphuric acid may be so diluted that it has scarcely a perceptible sour taste.
2. A – very good work on taxidermy is J.H.Batty's "Practical Taxidermy" price $1.50. This may be had from any bookseller or from the publishers, Munn & Co Broadway, New York.

GRAY AND BUFF TINTS
X.Y.Z., B.C. – What color should be added to white paint to make a French gray? Also, to make a buff?
Ans. – For French gray add to mixed white paint venetian red and ultramarine blue in small quanities till the required shade has been obtained. For buff use yellow ochre and a little burnt umber. If light buff is required put in a small quantity. If the shade required is deep add accordingly.

HOUSE HOLD HINTS

FRESHENING AN OLD BROWN BAG

Mix some Brunswick brown, which can be got at most hardware stores, with white furniture-cream. Paint the bag all over with this, perhaps giving it two coats. When quite dry, polish with brown shoe polish.

Index

Eliza Carter Remedy and Recipe Book

1 Snow Soap
2 Lemon Pudding
3 To Demode Beef
4 Soda Cake
5 Ginger Bread
6 Souffle Pudding
7 Macaroons
8 A Tart
9 Ginger Bread
10 Rice Cake
11 Yellow Blanch Mange
12 White Do
13 Fun Balls
14 Pork Pies
15 Lemon Cheese Cake
16 Sponge Cake
17 Preserve Rhubarb
18 Siberean Crabs
19 Xmas Plum Pudding
20 To Make Buns
21 Apple Cheese Cake
22 Scotch Bread
23 Raspberry Cream
24 Potato Pudding
25 Pease Do
26 Mince Meat
27 To Cure A Ham
28 Rice Blanch Mange
29 Lemon Cheese Cake
30 Stiff Raspberry Cream
31 Whip for Trifle
32 To Make Mustard
33 Vermecilla Pudding
34 To Cure Tongues
35 Ox's Liver
36 To Make a Cake
37 Ingredients for Indian Pickles
38 Little Shoes
39 To Knit a Little Hood
40 To Make Everton Toffee
41 To Polish Mahogany
42 A Pound Cake
43 Small Plumb Cake
44 Common Plumb Cake
45 Juged Hare
46 Cowslip Vinegar
47 Everton Toffee
48 Lemon Pickle
49 Lemon Pudding
50 Sugar Ale
51 Small Almond Cakes
52 Spasm or Cholera
53 Soda Cake
54 Apple Jelly
55 Macaroni Sweet
56 Seed Cake
57 White Cakes
58 Second Almonds Cakes
59 Making Boots Waterproof
60 To Polish the Same
61 Lemon Pudding
62 Invalid Buns

63 Sugar Vinegar
64 Small Soda Cakes
65 Receipt for making Patent Barm
66 Salad Dressing
67 Stew'd Rabbits
68 To Clean Tins
69 To Place the Cards
70 Potato Yeast
71 Tomato Sauce
72 Curry Powder
73 To Dye Red
74 To Dye Green & Yellow
75 Bloody Urine
76 Blackening Balls
77 Sealing Wax
78 Ginger Beer
79 Mange in Cows
80 Lemon Pickle
81 Blackening & Ink
82 Japan for Leather
83 Treacle Beer
84 Sparmacite Ointment
85 Iceland Moss Jelly
86 Isinglass Jelly
87 Blackening Paste
88 Blackening Balls
89 Harness Jet
90 Lemon Syrup
91 Linement Sprains
92 Waterproof Cloth
93 Sprains & Wounds
94 Sore Heads
95 Freshen Beer
96 Lemonade
97 Bowel Complaint
98 To Perserve Butter
99 Drink for cattle
100 Looseness
101 Calving Cows
102 Sick Sheep
103 Grafting Trees
104 Tomato Catsup
105 To Pickle Tomatoes
106 Tricopherous
107 Tomato Preserves
108 Crab Apples
109 Richardson Linement
110 Horse Sores N Belyea
111 Founders
112 Marking Ink
113 Salve for Burns
114 Mend Iron Pots
114 Cup Cakes
115 To Dye Brown
116 To Dye Purple
117 To Dye Yellow
118 Urine in Horse
119 Worms in Horses
120 Tar Linement
121 Soda Soap
122 Essence Peppermint
123 Syrup Lemon
124 Black Dye
124 Scab in Sheep
125 Chemical Soap
126 Poisionous Rash
127 Fly on Turnips
128 Ear Ache
129 Salmon Net
130 Gaspereaux Net
131 Cup Pudding
132 Pickle for Fish
131 Cup Pudding
132 Pickle Salt
133 Hard Soap
134 [Number Missed]
135 Cure for Heaves in Horses
136 Salmon Net 1862
137 Cup Cake Miss Purdy
138 Brimestone & Treacle
139 Brimestone Ointment
140 Shingles
141 Ginger Snaps
142 Cottage Pudding
143 Poverty Cake
144 Another Ginger Snap
145 Sebastipool Pudding
146 Silver Cake
147 Gold Cake
148 Icing Cakes
149 Harrison Cake
150 Sore Throat
151 Pigs
152 Ointment Sores
153 Mild Ointment
154 Salmon Net 1864
155 Colera Mixture
156 Worms

157 Eye Ointment
158 Erysapalis
159 Itch
160 Piles
161 Putrid Sore Throat
162 Berwick Sponge Cake
163 Sponge Cake
164 Batter Pudding
164 Bath Burns
165 French Bread
166 Old Crape
167 Cracked Stove
168 Soda Crackers
169 Pudding Sauce
170 Rail Road Cake
171 Lucy's Pop Overs
172 Mary's Jumbles
173 Washing
174 Puff Cake
175 Cream Tartar Cake
176 Jelly Cake
177 The Blood
178 Washing Mixture
179 Washing do
180 Washing do
181 Grafting Wax
182 Rhumatism
183 Superphosphate
184 Washington Sauce
185 Eye Salve
186 Indian Stew
187 Yellow Soap
188 Small Y. Soap
189 Transparent Soap
190 Good Soft Soap
191 Windsor Soap
192 Home Made Wine
193 Oxalic Acid
194 Mrs Pidgeon's Wine
195 Weaving
196 Coloring Red
197 Coloring Green
198 Sweet Pickle
199 Chow Chow
200 Lem-Honey Comb
201
202 Lemmon Cream
203 Cudbear Colors Fancy
204 Rheumatism
205 Dye Brown
206 Do Drab
207 Erysipelas
208 White Wash
209 To Tar Roofs
210 Rheumatism
211 Yellow Dye
212 Brown
213 Paint Beehive
214 Bee Hat
215 Rheumatism
216 Venerial
217 Blacking
218 Croup
219 Stains Broad C
220 Spavine
221 Rheumatism
222 Do
223 Erysipelas
224 Acute Rheum[atism]
217 short paste for fruit tart
225 CMas Cakes
226 Crother's Cake
227 Mrs Connor's Carpet
228 Rheumatism
229 Corns & Warts
231 Rheumatism
232 Do Pomoray
333 Washington Pie
334 Blueberry Cake
335 Feather Cake
336 Weaving Fuller Cloth
337 Repairing Rubbers
338 Rheumatism
339 Lice on Trees
339 Plumb Cake
340 Bride Fruit cake
341 Pound Cake
342 Frosting for Cakes
343 Dying all Cotton
344 Rubber Boots
345 Usefull Knowledge
346 Tomato Ketchup
347 Cold Water Sponge Cake
348 Dysentry
349 Fever and Ague
350 Mrs Purdy's Small Cakes
351 Mrs Woodmans Dysentry Di[1]
352 Cholera Infantum

1. "Di" is Eliza's abbreviation for remedy.

353 Epezatic in Horses
354 Mrs Coombes White Cake
355 Seidlitz Powders
356 Mrs Coombes Pudding
357 Mrs Coombes White Cake
358 Bed Bugs
359 Browning For Gravey
360 Small Pop Scarlet Fever
361 For the Water
362 Rheuamtism
363 Black Fruit Cake
364 Florences Sponge Cake
365 Rheumatism
367 Crab Apple Pickles
368 Mrs. Goodwin Rheumatism
369 Mrs. Power
370 Neauralgia
371 Goodwins Linement
372 Orange Marmalade
373 Liniment J.W.C.
374 Quinsy Cure For
375 Salad Dressing
376 Mustard Pickles
377
378
379
380

Glossary

Alkanet: root of a plant of the Borage family used for red dye.

Alum: aluminum potassium sulfate; used in dyeing. Any class of double sulphates; astringents in medicine, manufacture of baking powder.

Ambergris: a waxy substance obtained from sperm whales. Used in perfumery.

Ammoniac/Gum Ammoniac: gum resin prepared from milky exudation from stem of dorema ammoniacum, plant native to Iran, India, and Siberia. Used in porcelain cements and in medicine as an expectorant.

Ana: in medicinal terms, an equal quantity of several ingredients.

Aniseed: the fragrant warm-tasting seed of the anise plant of the parsley family. Used as perfume and flavouring.

Arsenic: chemical element used in making pigments, weed killers, insecticides (Paris Green), poison gas, in dyeing textiles, in tanning, and in medicine. It is a strong poison. Known in three forms: silver-gray crystalline, metal-like, brittle solid; black, amorphous form; yellow, crystalline solid.

Asphaltum: (Asphalt) an amorphous, brownish-black, or black odorous, combustible mixture of different hydrocarbons; mineral pitch; hard bitumen. (see bitumen)

Antimony: a blackish mineral which stains the hands. Hard, brittle, used in medicine, act as emetics and cathartics.

Barley: grain used in medicine possessing emollient, diluent and expectorant qualities.

Barbadoes Tar: a mineral fluid of the nature of the thickened fluid bitumens of a nauseous, bitter taste. A very strong, disagreeable smell. Red, brown colour; melts and burns with much smoke; recommend for cough and disorders for the breast and lungs. (according to encyclopedia of 1900)

Barm: used to leaven in bread to make it swell (as yeast).

Bayberry: laurel family, Europe: evergreen tree. Native to United States eastern seacoast as a shrub. Often cultivated for its handsome aromatic foliage, gray, wax berries are used in winter bouquets and in making candles. California bayberry is also evergreen tree.

Bay Salt: Salt obtained from natural evaporation of sea water in a pond or basin.

Benzoin: a fragrant, resinous balsam from an aromatic tree. Remedy for bronchitis and used in cosmetics.

Biliverdin: a green pigment contained in bile and formed by the oxidization of bilirubin.

Bitumen: mineral, any native mixture of hydro-carbons, oxygenated, as naphtha, and especially asphalt. Bown paint made by mixing asphalt with a drying oil; used by artists (beltumen; bitume; bytumen).

Black Japan: a hard, jet-black lacquer, for sheet metal (also Brunswick black).

Blanc-mange: a white jellylike dessert composed of some gelatinous or starchy substance, such as cornstarch, combined with milk.

Booby: any of several swimming fish-eating birds of warm regions, classes with the gannets.

Bone Black: animal black, fine carbon obtained by calcining bones and used largely in filtering.

Bonitos: are large edible fish of mackerel family. The common bonitos are about 9 feet long and are found on both coasts of the Atlantic.

Bruised: to crush or grind small.

Bum Boats: a clumsy boat employed in peddling provisions and small wares among vessels in port or on shore.

Bun: a small cake raised and slightly sweetened, and often flavoured or spiced.

Bund: a band, a dam, or dike, in the orient, a dike embankment, or a driveway upon an embankment along a waterfront.

Bunder Boat: small, one sail vessel used between bund and ship.

Bung: to close or shut up. To stop with a cork.

Bung Hole: the small round hole in the side of a cask.

Cajeput (Cajaput): used in medicine from leaves of Myrtle family; from East Indies.

Calomel: mercurous chloride, a preparation of mercury, used as a purgative. Heavy white tasteless compound used in medicine.

Camphor: distilled from the wood and bark of the camphor tree *(Cinnamomum camphora)*. Used in medicine and perfumery. White, volatile, tough.

Camwood: same as barwood, a red wood of the bean family used for dyeing.

Cantharides: a white crystalline compound found in Spanish flies and other insects. It has extensive applications in medicine and pharmacy.

Capsicum: guinea pepper. Seeds are cayenne pepper.

Cardamon: *(cardamome)* the fruit of various Chinese and East Indian plants of the ginger family. Fruit contains aromatic seeds which are used medicinally and in spices.

Carraway: biennial herb native to Europe. Small seeds are used medicinally and for seasoning pastries and liqueurs.

Cascarilla Bark: Aromatic bark of West Indian shrub used as a tonic.

Cassia/Casia: *(cinnamomum cassia)* a coarse variety of cinnamon, especially that obtained from Cinnamonum Cassia of the Laurel Family. Referred to as Chinese or Bastard Cinnamon. Aromatic oil used in perfume.

Catarrh: an inflammation of any mucous membrane, especially that of air passages in head and throat (England: cold & influenza)

Catechu: derived from certain East Indian and African plants. Astringent extract rich in tannin; used medicinally, in tanning and dyeing.

Cayenne Pods: the dried and fround pods of red peppers, capsicum.

Chamber-Lye: urine.

Cloric Ether: a gaseous compound formed by treating alcohol with hydrochloric acid.

Cochineal: a scarlet dye obtained from an insect.

Colchicum: from the bulbs of the colchicum autumnale, a medicine is prepared to treat rheumatism and the gout. Poisonous.

Coolie: an East Indian porter or carrier.

Copperas: ferrous sulphate, a greenish crystalline salt (also: green vitriol).

Coriander: of parsley family, used in flavouring pastries.

Corrosive Sublimate: mercuric chloride/bichloride of mercury. A white crystalline, poisonous, chemical comprising of one atom of mercury and two atoms of chlorine formed by subliming a mixture of mercuric sulfate and sodium chloride. In very dilute solution it is used as antiseptic.

Cranes Bill Root: any number of the wild geranium common in open woods in eastern North America with rough, hairy leaves and white or light purple flowers on long stems.

Crape: a thin gauze like material of raw silk and interlaced with any kind of twill. Black used as sign of mourning. Also Crepe when coloured.

Creosote: heavy oil liquid, as strong antiseptic, obtained by distillation of wood tar. Active principle is guaiacol. Creosote oil used as preservative of timber and meat.

Cudbear: prepared from Lichens, used in dyeing. It gives a purple colour.

Culvers Root: also culvers-physic. Tall weed, Veronica, Virginia, from three to eight feet high. Powerful emetic and cathartic properties. Belongs to snapdragon family.

Cummin: *(cuminum)* low annual herb *(Cuminum cyminum)* with threadlike foliage native to Mediterranean region. Seeds have bitter, warm taste with aromatic flavour used in cooking. Oil used in liqueurs.

Curhoop: a measure equal to a peck.

Curn: a very small portion; an indefinite number.

Currant: shrub of genus Ribes, native to colder climates. Its tart black, red, or white berries are used for jellies and sauces.

Curtain: piece protecting neck and shoulders.

Debarkes: one who assist in landing at port.

Devil Fish: any of various odd shaped sea fish. e.g. gigantic Ray

Dipping: a process by which one makes their clothing waterproof. See Recipe #92.

Drab: yellowish-gray colour.

Drachm/Dram: a unit of weight. 60 grains or one eighth of an ounce.

Duberry/Dewberry Root: low growing blackberry vine.

Elder Bark: bark from elder bush of the honeysuckle family (Sambucus).

Emetic: A medicine that provokes vomiting.

Epizoic: parasites living on exterior of animals.
Epizootic: parasites affecting many animals at once. As a form of influenza among horses.
Erysipelas: an acute infectious disease due to bacteria and marked by fever, intense tissues, and severe itching and burning.
Esplanade: fort, clear space between the citadel and nearest houses.
Ether Cloric: light, colourless, volatile liquid with aromatic odour, used as an anesthetic by inhalation, producing unconsciousness and insensibility to pain. Prepared from sulphuric acid and alcohol.

Fathom: a measure of length of 6 feet.
Ferment: to produce chemical change or fermentation
Fig: small piece or mess, as of tobacco.
Fir Balsam: oily fragrant resin from fir tree used for medicine or perfume.
Firkin: a measure of capacity usually one-fourth of a barrel.
Founder: To cause internal inflammation and great soreness in the feet of a horse so as to make lame.
Foxglove: biennial plant whose leaves are used as a powerful medicinal medicine, as a sedative and diuretic. Digitalis/narcotic.
Fuligo: soot, grime.
Furnace: a small apparatus in which fuel is burned for culinary purposes.
Fustic: Mexican tree or yellowwood used as yellow dye stuff. Yellowwood: (Mulberry family) ornamental leguminous tree with clusters of fragrant white flowers, native to South East United States.

Gall: a bitter fluid secreted by the liver, especially the gall of the ox in making water colour paints.
Gaultheria: woody, low evergreen plant *(gaultheria procumbens)* of the heath family. Bears edible, red berries and leaves yield aromatic oil. Leaves are antiseptic and antirheumatic. (wintergreen) Other names: checkerberry, teaberry.
Gentian: Plant native to Germany. Root has a yellowish-brown color and is used as an ingredient in stomache bitters-bitter taste.
Gibbet: a gallows, also, formerly, a post with a projecting arm on which the bodies of executed criminals were hung in chains.
Gill: A liquid measure; equal to 1/4 pint.
Glister: To increase the heat of by supplying fuel. To be bright, shine.
Grains: 24 grains = 1 Penny Weight. 20 Penny Weight = 1 ounce.
Grains: a strong iron fish-spear with a line attached having several points half-barbed inwardly.
Green Vitriol: copperas: ferrous sulphate, a greenish crystalline salt. Sulphate of iron.
Grog: an unsweetened mixture of spirits and water.
Guava: tree bearing a pear shaped fruit used for jelly, also the fruit.
Gum Arabic: a gum which flows from the Acacia tree in Arabia, Egypt.
Gum Tragacanth: used as a stiffening agent in textiles, in making medicines and mucilage.

Hair Sieve: made of hair, in whole or in part.
Heaving the Lead: a weight attached to a rope as for measuring depths at sea.

Hellebore: powdered root of plant used in medicine, as evacuant and alteratives. Poisonous. Black hellebore, Christmas rose/flower.
Hemlock Oil: large poisonous biennial herb of the parsley family. A powerful narcotic.
Hobson, Jobson: Folk-etymological alteration of a borrowed word. Anglo-Indian, coinage, itself a Hobson-Jobson alteration of Arabic ya Hasan, ya Husayn! O Hasan, O Husain! (ritual cry of mourning for Hasan and Husain, Mohammed's grandsons who were killed in battle.
Hoop: a circular band of wood or metal; a circular metal baking dish.

Iceland Moss: an edible lichen of the Arctic regions, which is made into nutritious jelly and sometimes used medicinally for lung troubles.
Iodide of Potash: a non-acidic compound of iodine with a metal or other substance.
Indigo: a dye prepared from the leaves and stalks of the indigo plant. A deep violet shade.
Isinglass: a pure commercial form of gelatin prepared from the air bladders of certain fish, especially sturgeon.
Ivory Black: carbonized ivory used as a pigment to produce black.

Jack: old English measure of 1/2 pint.
Jet: a colour of deep glossy black.
John Bull: national nickname for the typical Englishman.

Kingfisher: any of a family of long billed, fish eating birds having a harsh cry. Small brilliantly-feathered diving and fish eating bird.
Lade: to scoop with a dipper.
Lamp Black: Fine soot of pure carbon formed by the substances as oil in a lamp, tar in a kiln.
Laudanum: tincture of opium: a poisonous, narcotic drug (opium or morphine).
Lascar: attached to the army, an East Indian army servant, or artillery man of low rank.
Lead Monoxide: a red or yellow substance used in the manufacture of pottery, glass, varnish.
Levigate: to make smooth, reduce to a fine powder.
Liquorice: a plant of the pea family bearing blue flowers; its dried root, for extract, used in medicine also licorice.
Linga: the male organ, the symbol under which Siva is worshipped in India.
Litharge: lead monoxide (also called massicot) yellow or red substance used in the manufacture of pottery, glass, varnish, drying oils, rubber, cement.
Logwood: the heart-wood of a Central American tree containing a dark red colouring principle much used in dyeing, calico printing, etc. Also the tree. Used to dye dark red colours.
Loveage Root: European herb, sometimes used as a domestic medicine.
Lunar Caustic: Fused nitrate of silver.

Man of War: warship.
Maw: stomach.
Mother Carey's Chicken: a small black and white sea-bird.
Mullen: a coarse plant of the Pigwort family, with large leaves and flowers in tall spikes. (cowslip, shepherd's club, foxglove) Superstition: used by witches in England.

Muriate of Tin: tin chloride. Tin compounds are used in dyeing, enamels, weighting silk, fireproofing, and medicine.
Musk: one of strongest odours or perfume in nature from the Tibet Musk.
Myrrh: a yellowish brown, gummy resinous substance of a bitter, aromatic taste and spicy fragrance, used in medicine, perfumery and incense. From the myrrh shrub, Africa, Eastern Arabia.

Neuraligia: an acute and intermittent pain, usually of the face/head along the course of a nerve.
Nicwood/Nicaragua Wood: tree growing in Nicaragua used in dyeing red (peach wood).
Noddy: any of tropical terns, often showing no fear of man.
Noyau: a cordial made from brandy sweetened and flavored with orange-peel and the kernels of peach stones, bitter almonds, etc.

Oil of Sassafras: a volatile aromatic oil distilled from the bark of a sassafras (small tree of the American Laurel family) used in medicine and perfumery.
Oil of Spike: from lavender.
Oil of Turpentine: from terebinth tree. Used in medicine.
Oil Vitriol: sulphuric acid.
Opium: from juices of certain species of poppy. Used in small doses to relieve pain and to produce sleep. Habit forming if abused.
Opodeldoc: a liniment, composed of soap, camphor, alcohol, etc. a kind of healing plaster.
Origanum: wild marjoram, an aromatic herb of the mint family.
Oxalic Acid: the acid of sorrel.
Oxymuriate of Tin: salt of tin.

Palm Oil: oil from the fruits of several species of West African palm trees. Used in making soap, margarine, candles, etc.
Palanquin: in India and China, a covered carriage for one passenger, carried on the shoulders of men.
Parafine Oil: any of several oily liquids distilled from coal, peat, etc. or from crude petroleum, used in medicine, for lubrication, etc.
Parsees/Parsi: a descendant of the old Persians living in India and following the Zoroastrian religion.
Pearlash: A white, alkaline salt, commonly known as potash. When purified called pearlash, salts of tartar, etc.
Pease: peas in quantity or collectively.
Peppermint: aromatic European perennial herb naturalized in the United States; a typical mint grown for its oil and its derivative menthol.
Peruvian Bark: any of several South American trees from which the alkaloid quinine is obtained. See cinchona/quinine.
Pilot Fish: small bluish marine fish which often accompany sharks and live on scraps of the prey which the shark devour.
Pip: the seed of an apple, orange, or similar fruit. To strip blossoms from. The seeds or rootstock of cowslip.
Plantain: a tropical, broad-leafed tree of the banana family, yielding a long fruit somewhat larger, but less sweet, than the common banana.

Pokeroot: tall American herb with white flowers and purple berries; also called pokeweed/pigeon berry. poisonous plants of the lily family or Indian Poke. Antirheumatic medicine.

Pomegranate Bark: bark of pomegranate tree of the Myrtle family; fruit used in drinks, rind and flowers used as powerful astringent.

Porter: a dark coloured malt beer.

Prickly Ash: a prickly shrub or tree of the Rue family. In North America a prickly shrub with pungent and aromatic bark.

Prickly Heat: a noncontagious, inflammatory disease of the sweat glands, manifested in minute red pimples and characterized by intense burning and itching.

Puff Paste: a spongy cake dough.

Quinine: a bitter alkaloid obtained from bark of cinchona tree. Used in medicine for treating malarial disease and as a tonic in certain conditions.

Rape Oil: oil expressed from rape seed, "rape" also known as "canola".

Rasping: grating to a fine powder.

Red Percipitate: oily, fragrant, resin from fir tree, used for medicine or in perfume. The red mercury monoxide.

Red Oak Bark: used for tanning, dyeing and medicine. Red oak is native to New Brunswick.

Redwood: various trees having reddish wood or yielding red dye. (Pine family in California.)

Reefed: to reduce the size of a sail by tucking in a part tying it to or rolling it around a yard; to shorten (a topmast or bowsprit) by taking part of it in.

Rochelle: white crystallized salt. Potassium tartrate. Used as a mild purgative.

Rosin: solid residue from crude turpentine after oil of turpentine is distilled off. Hard, brittle, translucent, tasteless, pale yellow or amber. Used to make soaps, varnishes, paints, sealing wax, for treating violin bows, in pharmacy.

Rottenstone: decomposed rock. Siliceous limestone, used for polishing.

Rhubarb: hardy two leafed perennial plant, also called pieplant; fleshy stalks used in pies and sauces, especially in spring. Leaf blades are poisonous. Roots used for pharmaceutical purposes.

Rubric: instruction in red.

Sacchar: of, like or containing sugar.

Salammoniac: ammonium chloride, a crystalline white salt used in medicine.

Saleratus: Baking Soda (Sodium or Potassium bicarbonate).

Satinet: a particular kind of cloth made of cotton warp and woolen filling.

Saltpetre: White crystalline compound used as a food preservative.

Seidlitz Powder: powders dissolved in water, then mixed and taken while effervescing. Acts as a mild cathartic.

Senna/Snake Root: roots reputed remedy for snake bites. Roots used for medicinal purposes. Applied to 50–100 different plants such as Wild Ginger, Virginia Snakeroot, etc.

Shallot: a small onion-like vegetable.

Sham: false, counterfeit, pretended as a sham fight.

Shape: cooking: a blanc-mange, jelly, or other dish cooled and shaped in a mold.
Sheathing: protects copper casing on ships hull.
Shiva: Hindu, the god of destruction and reproduction, forming with Brahma and Vishnu, the supreme trinity. Also Siva.
Skeins: a fixed quantity of yarn or thread wound to a certain length, doubled and knotted.
Slaie/Slay/Sley: to separate and arrange the threads of, as yarn, in a reed for weaving.
Spavin: a swelling in or near some joints of a horse, produces lameness.
Spermaceti: the sperm oil of the head of the sperm whale and other cetaceans. Used in pharmacy as the basis of ointments. Also called Cetaceum.
Spirits of Hartshorn: an impure solution of carbonate of ammonia, obtained by the distillation of bones, hoofs, horns, or other refuse of the slaughter-house.
Spirits of Wine: ordinary drinking alcohol.
Spars: general term for masts, yards, booms and gaffs.
Spurn Barley: a type of barley used for medicinal purposes.
Stone: a measurement of weight equal to 14 pounds in Great Britain.
Stone Color: the colour of a weathered rock; especially bluish gray.
Stone Lime: lime stone; sedimentary rock composed wholly or in part of calcium carbonate.
Sugar/Loaf: cone shaped loaf or mass of hard, refined sugar.
Sugar/Lump: small shapeless mass of refined sugar.
Sugar Of Lead: lead acetate, poisonous white crystalline compound, used in dyes, waterproofing compounds, and varnishes.
Sun Fish: a stubby, almost tailless fish, one of the largest of all fishes, reaching nearly a ton in weight, found in most warm seas.
Sweet Oil: olive oil, used for cooking and medicine.
Sweetmeats: nuts or fruits preserved in sugar.
Sweet Percipitate: same as calomel, mercurous chloride.

Tallow: fat from beef.
Tartaric Acid: acid present in the juice of grapes, oranges, etc. obtained commercially from tartar.
Tea: light afternoon meal.
Terebinth: a small tree often called the turpentine tree as being the original source of turpentine.
Trade Winds: north east or south east winds that blow regularly towards the equator from north or south.
Treacle: syrup obtained in refining sugar. Similar to molasses. Originally an antidote against poison.
Tincture: tinge of colour. Medicinal solution. Slight flavour
Trichology: science that relates to human hair. Science of treating hair.
Trichosis: any disease of the hair.
Tripe: the large stomach of ruminating animals, prepared for food.
Tropic of Capricorn: marking limits of the Torrid Zone parallel to the equator at 23° 27' south of it.
Trout Twine: a kind of strong cord made of twisted strands. A strong twine.

Umber: brown earth used as pigment. Colour obtained from it. Burnt umber: reddish brown pigment.

Unslackened Lime: unslaked lime, calcium oxide. Slaked Lime: a white bulky powder made by slaking process to form calcium hydroxide. Used in mortar, plaster, whitewash to counteract soil activity.

Venus Turpentine: from the European larch (cone bearing trees of pine family.)

Vermicelli: little rolls or threads of paste or a composition of flour, eggs, sugar and saffron used in soups and stews.

Vitriol: sulfuric acid.

Volatile Salts: salts, as ammonia, that volatilize (evaporate) without residue.

Warps: the lengthwise, parallel threads fixed in a loom. To stretch rope yarns into lengths for weaving.

Ways: the timbered structure upon which a ship is built and from which it slides when launched.

Water Snakes: a harmless serpent of aquatic habits.

Winnowing: to separate grain from chaff by blowing a current of air. To blow chaff off or away.

Wintergreen: a woody low herb that bears edible red berries and whose leaves yield an aromatic oil. Checker berry. Native substitute was acquired from inside layer of birch bark.

Wormwood: absinthium, European woody herb. Aromatic, tonic, very bitter used in the manufacture of absinth and as a remedy for intestinal worms.

Yellow Dock Root: long rooted coarse weeds of the buckwheat family, with broad red veined leaves and reddish seeds. Antirheumatic properties.

Yellow Jack: a west Indian golden and silvery food fish.

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1783 Land Grant Map

Life and Times

Recollections of Eliza Cox Carter

Diaries, a book of remedies and recipes, and descriptions of the house and possessions of Eliza Cox Carter illuminate the life and times of a woman who was simultaneously a sea captain's wife, a homemaker, and an unlicensed healer. Excerpts from her writings recorded between 1836 and 1882 have been edited and annotated to enrich their meaning for the modern reader. This volume provides a view into a specific era and place that form part of the foundation of modern-day New Brunswick.

About the editors

Judith Baxter is an artist who has volunteered as the Director of the John Fisher Memorial Museum for twelve years; she has been a long-term political activist for women's issues.

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